THE NATIONAL
Provisioner
THE MAGAZINE OF THE
Meat Packing and Allied Industries
Volume 98 JUNE 18, 1938

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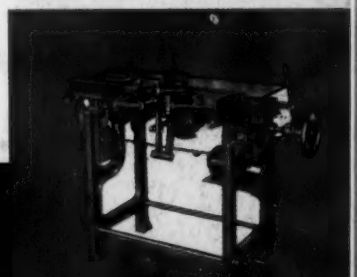
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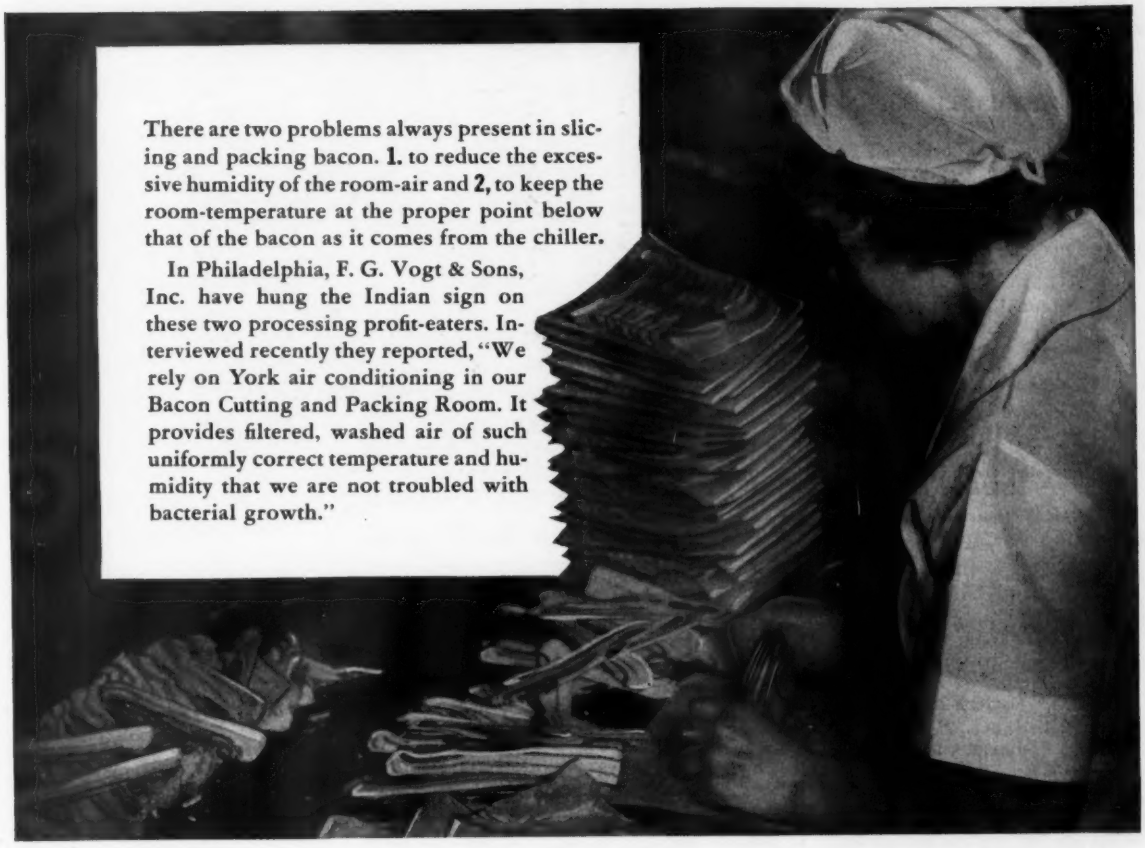
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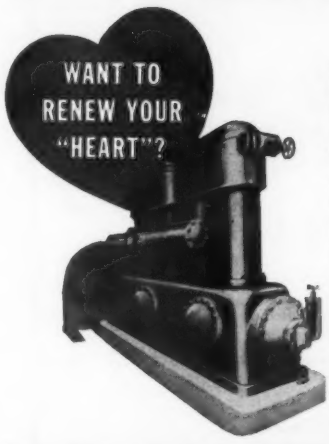
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Volume 98 JUNE 18, 1938 Number 25

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Daily Market Service

(*Mail and Wire*)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

JUNE 18, 1938

— Package —

Re-Design

Another Packer Goes for Eye Appeal



BRAND NAME EMPHASIZED

Re-designed labels of Roberts & Oake, Chicago, place emphasis on company trade mark. Firm and product names are used inconspicuously on products such as slab bacons and hams, the nature of which is evident from the shape of the package.

MEAT packers and sausage manufacturers sometimes have been slow to appreciate the merchandising advantages of well designed, attractive and appealing wrappers and packages for meat products. However, once they were convinced of the need and value of keeping in step with modern merchandising developments they made rapid progress. Today meat wrappers, packages, labels, etc., are among the most attractive to be seen in retail food stores.

Nor is there evident any disposition to be satisfied with accomplishments. Thought and study continue to be given by meat merchandisers to label and package design. Progress is proceeding along constructive lines, as experience develops information on design factors and color appeals which seem to have greater possibilities in attracting attention and creating consumer desire.

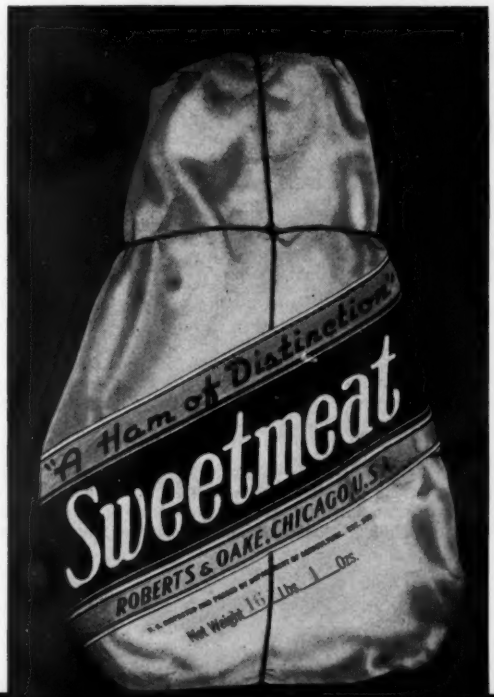
Packaging Policies

Out of packers' packaging experience have grown two different schools of thought on meat package and label design. One group definitely favors the "family of packages" idea, in which the same labels and designs—frequently same colors, particularly for each brand—are used on wrappers and packages.

On the other side are those who, while realizing the value in the "family of packages" idea, work along broader lines. This latter group may adopt one expedient or another to tie in each individual package in a general scheme, but they prefer to have con-

ROYAL PURPLE AND GOLDEN ORANGE

These colors were selected for the new labels because of their quality associations and attention-getting value. They will be used for the new labels on all brands.





PRODUCT IDENTIFIED

It is necessary to use product name in easily readable type on a lard carton, because a similar container is also used for butter and oleomargarine.



AN EYE CATCHER

Canned hams, in the quality of which the executives of the company take much pride, bear a label similar to those used on hams and bacon, except that product name is used prominently.

siderable latitude when planning wrappers, packages and labels for specific products, rather than to be governed by more or less rigid specifications.

Conditions Govern

Advocates of each of these policies can advance many logical arguments for their choice. The question is an open one, therefore, and probably always will be. Perhaps the answer is that the policy which appears to fit in best with a packer's particular conditions is the one to adopt.

The subject of meat package design should be approached, therefore, with an open mind and studied with due regard for competing products and markets and all other selling and merchandising factors.

Packers and sausage manufacturers with well established trade marks, and those whose firm names are well and favorably known among consumers, frequently use the family of packages idea. In these cases the aim is to make each package and container instantly recognizable as a product of the firm in question. This result may be secured with color combinations alone, but more often it is sought by featuring color combinations with trade mark or with firm name.

Favor Family Package Idea

Among packers who have recently redesigned their packages is Roberts & Oake, Chicago. This firm was established in 1895 and has long been known among consumers as a producer of high quality meats. Its trade mark "Sweetmeat" on a product has been the guarantee to housewives of products that are desirable from every standpoint.

Decision of the executives of this company to redesign wrappers, packages and labels was made after considerable study, and with full realization of the sales value in the old designs, consumer good will that had been built up with them, and in spite of any sentimental regard for these old wrappers and containers.

Among results desired from a general redesign were greater attention-getting value and sales appeal, and particularly revision and standardization to give all labels a family resemblance, so that any package would be recognized instantly as a product of Roberts & Oake, even though firm name was not outstanding. Further, it was desired that standard colors and a basic design should be developed which would be suitable for use for building signs, on trucks and refrigerator cars, etc., as well as on wrappers and packages.

Design and Color Scheme

Responsibility for working out the ideas was given to Harry Bartruff of the advertising department by president Edward C. Dunnett. The result, shown in the accompanying illustrations, speaks for itself. Simplicity, attractiveness, sales appeal and a design that features the company's well-known trade mark—and which can be recognized instantly as a Roberts & Oake product—characterizes every package.

In the new design a ribbon or panel motif is used. This is printed diagonally across the wrapper or container. Colors are royal purple and golden orange. These colors were selected after careful consideration and practical tests because of their quality associations and their attractiveness and eye appeal, alone and in combination.

In some instances, executives of the company believe, it will be desirable to use company and product names prominently on the label, but whenever possible trade mark is being featured. It will be noted in the ham and bacon illustrations that product names appeal only as a part of the slogans printed in the border above the trade mark. Company name is used in an equally inconspicuous manner. In the case of both hams and bacon, however, shape of the package instantly identifies the product.

Where Product Name Is Featured

Canned ham, on the other hand, is a relatively new product, and there are undoubtedly many housewives who are unfamiliar with it. It cannot be expected that in this case the size and shape of the container are sufficient to identify the product within. On the can, therefore, while the trade mark is featured, the name of the product has been made conspicuous.

The same reasoning has been applied to the lard carton. A package of this size and shape is also used for butter and oleomargarine. On the lard carton it is necessary and desirable to have the product name in large type and in a prominent position.

The standard colors—royal purple and golden orange—will be used for the top brand and for the others as well. Wrappers and cartons are white in all cases. General design and plan of the labels will also be applied to artificial casings for sausage, hams, meat loaves, butts, etc.

Outstanding Features

There are a number of details in these new wrappers and packages that imme-

(Continued on page 21)

Bruised Livestock

Producer and Packer Loss from Careless Handling

CARELESS handling of livestock in loading, transit, unloading and anywhere on the route to the killing floor results in heavy losses to both farmers and packers. Principal loss to packers is in bruises and other damages not evident prior to slaughter.

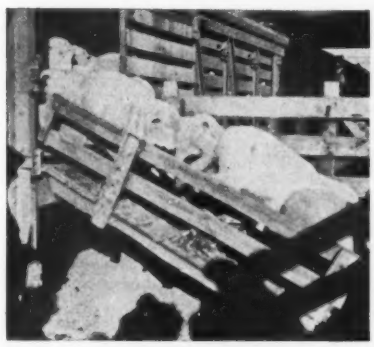
The National Live Stock Loss Prevention Board has been doing an outstanding piece of work in educating those having to do with the handling of livestock, as to the things that result in bruising, crippling or death losses and the means by which these losses can be avoided.



STRAW ON RUNWAY

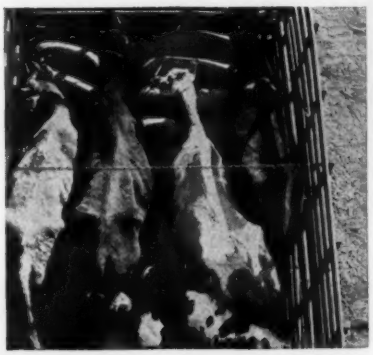
When straw is placed on the platform hogs will make a natural exit from car.

In its 1937 annual report, recently issued, the Board details the educational work done with farmers, showing correct handling at time of loading, feed and water prior to shipment, use of right kind of loading chutes, right kinds of footing and bedding necessary in car or truck, hot weather precautions, partitioning, proper handling of horned cattle and many other points in avoiding losses through bruising.



UNLOADING LAMBS

In unloading upper deck of lambs from well-bedded car, first lamb is drawn down chute by front leg and not wool. Other lambs follow without handling.



NO PARTITIONS

Crowding cows, calves and hogs in one truck without partitions often brings about bruising.

Losses from Bruises

Similar information is given to those having to do with unloading, whether at stock yards, concentration points or packinghouses. Protection of animals moving from car or truck, driving and handling without damage and avoidance of bruises when the animals enter the packinghouse are stressed. Stockyards companies have provided posters warning employees that violation of rules of handling will result in dismissal. Others appeal on a loss basis, showing that loss from bruises averages about $12 per car on cattle, $5 per deck on hogs and $2 per deck on sheep.

The Board points out that, on an average valuation basis, there is an annual loss of $3,000,000 on animals that die or are crippled in shipment and a loss of $9,000,000 annually as a result of bruising. "We can all reduce substantially this waste in our industry by exercising greater care in handling livestock marketed," the report states.

Better Truck Handling

Truck shipments, now constituting such a large percentage of the total livestock marketed, have shown a rather high percentage of damage and loss due to improper loading facilities at the farm, lack of partitions in mixed shipments, poor footing, cattle loose among small stock, and fast driving around sharp curves.

Higher standards in truck equipment are needed, the Board states. While there are many substantial well-equipped trucks used in hauling livestock, there are just as many poorly equipped and it is in the latter kind that most of the damage occurs. If all truck equipment and personnel could measure up to the existing standards of the best one-third, losses from injuries would be greatly reduced.



MIGHT CAUSE BRUISING

Crowding a cow in truck with hogs—with no partition separating them—may result in bruising.

Shippers are warned against too low truck rates, as the trucker is inclined to avoid the trouble and expense of proper handling. As a result of education, losses in this type of shipping during 1937 were materially reduced from those of 1936.

H. R. Smith, Union Stock Yards, Chicago, is general manager of the Board; Homer Davison, vice-president, Institute of American Meat Packers, vice-chairman; F. W. Hoffman, vice-president, Cudahy Packing Co., and Edward F. Wilson, president, Wilson & Co., are directors.

ARMOUR OFFERS 4-H PRIZES

Armour and Company will give all expense trips to the International Livestock Exposition and 4-H club congress to be held in Chicago in December to boys and girls who are winners in livestock projects. In Georgia, South Dakota and Oklahoma the winners will be pig club members with highest records; in North Dakota and Texas winners will be chosen from those enrolled in baby beef work; in Wyoming, the boy or girl with the best record in meat animal project work. The company is also offering prizes in a letter-writing contest. There are monthly awards and a final prize in October for the best letter of all. All letters relate to meat animal production.

MEAT PACKING IN MANITOBA

Slaughtering and meat packing is now the largest industry in the province of Manitoba, Canada, with an annual output valued at nearly $22,000,000.



Aerial view of Tokyo Central Wholesale Market in which new municipally-owned abattoir is located.

Tokyo Owns a Slaughterhouse

●

Establishment Designed After Best American Plans

●

TOKYO, Japan, has a new $850,000 municipally-owned wholesale stockyards market and modern slaughterhouse. Designed after the best American plans, the plant, opened in 1937, is regarded as a model establishment from sanitary and economic standpoints. Heretofore, privately-owned abattoirs furnished the city's meat supply but these have been eliminated with the opening of the new plant, which is part of Tokyo Central's Wholesale Market.

Constructed of iron and concrete, this new establishment occupies 13 acres on reclaimed land which faces the sea. Additional land is available when expansion becomes necessary as meat consumption in Japan is increasing rapidly. Buildings of the new plant include 12 large cattle sheds capable of accommodating 532 head of cattle, 64 horses and 1,600 hogs and sheep. In addition to quarantine quarters, a health inspection shed, unloading platforms and an administration building have been constructed. Plans also are under way for a research laboratory.

Meat Prices Controlled

Daily slaughtering capacity of the plant totals 300 cattle, 30 calves, 80 horses, 10 sheep and 1,000 hogs. A wholesale department located in the compound has simplified control and regulation of meat prices to avoid profiteering and the distribution of meat of questionable quality.

Although owned by the city, the new plant is rented to a slaughterhouse company whose operations are supervised carefully to maintain the highest standards of inspection. The government receives a commission of 10 sen (about 3 cents) per head on cattle sales, 5 sen for exchanges and 5 sen for calf, sheep and hog sales, with 3 sen for exchanges on the latter.



Modern concrete unloading platform for cattle.



End view showing a portion of the 12 large cattle sheds.



Slaughterhouse. Killing is done on the second floor.

Rental for office space is paid at the rate of 50 sen (about 15 cents) per head of cattle, and 15 sen (about 5 cents) per head of calf, sheep and hogs slaughtered. Quarters for slaughtering cost about $1.50 per six square feet of floor space, per month. Cattle sheds, store houses, refrigerators and other quarters are rented to slaughterers on a similar basis.

The total annual beef consumption, in Tokyo, is estimated to be in the neighborhood of 50,000 head of cattle. About 35,000 head are killed and dressed in Tokyo, about 4,000 arrive from other Japanese provinces and about 10,000 come from China, Australia, Canada and South America.

Hog Slaughter Predominates

About 1,000,000 hogs are killed in Japan yearly, approximately one half of which are consumed in Tokyo. Twenty per cent of this number are slaughtered in the city. About 4,000 calves are killed in Tokyo and 2,000 more come from outlying provinces or from abroad. Consumption of mutton in the Japanese capital is estimated to be 2,000 head a year, although veal and mutton seldom are eaten by the Japanese.

The new Tokyo slaughterhouse also is understood to have special quarters for killing cattle for the Imperial household of Japan.

CANADIAN BEEF FOR ENGLAND

Experiments are under way in Canada which it is hoped will open up a fresh beef trade with the United Kingdom. Arrangements have been made by the minister of agriculture with two Toronto packing houses to slaughter and ship a minimum of 25 carcasses weekly, guaranteeing them against loss for one year. A goal of 200,000 carcasses annually has been set, the idea being not only to supply the British market with fresh beef but to foster the movement of feeder cattle from Western Canadian provinces to the East. Efforts were made to establish an abattoir in the maritime provinces, to avoid delay and the necessity of shipping in refrigerator cars, but this idea was abandoned in favor of processing at the packinghouse at Toronto.

NO CONTRACT ACT CHANGES

Amendments to the Walsh-Healey government contracts act were tabled by the House rules committee this week, killing the measure for this session of Congress. The amendments would have made contractors holding government contracts as small as $2,000 subject to labor standards in the Walsh-Healey act and would have established a "blacklist" of firms doing business with the government which had violated the national labor relations act or NLRB orders.

Green Spots on Boiled Ham → Cause and Cure

By JEAN E. HANACHÉ

GREEN spots, or green discolorations, in and on boiled ham have been the cause of worry and economic loss to many packers. With the coming of the summer season—and an expected seasonal increase in boiled ham production and consumption—discussion of the cause and prevention of these spots should be helpful to those who have experienced this trouble.

It is an old saying that a packer's products are judged by the quality of his lard and bacon. However, when we consider the important effect high-quality boiled ham has on the sale of other packinghouse products, we might well wonder if boiled ham is not also important as a barometer by which consumers judge the quality of a packer's products.

Spots Not Harmful to Health

It is a false idea that the green discolorations in cooked cured meat are poisonous, and that meats containing them are unfit for human consumption. Perhaps this belief originated from the poisonous effect of the greening of some metals, such as copper. Nevertheless, the truth about green spots on meat is that they are not harmful. Nor is that portion on which they appear less sound than the pinkish part of a boiled ham, provided the greening has not reached a sliming stage.

However, from a sales standpoint, these spots are not desirable.

Before entering into a discussion of green spots, let us first point out their location on the ham, regardless of its form or shape.

Where Discolorations Occur

On careful observation one may notice these discolorations in the following places:

1.—On surface of ham, especially where lean is exposed to light or air.

2.—Along groove of bone, whenever this has been removed prior to boiling.

3.—In a thin layer just beneath fat and skin.

4.—On cut surfaces, whenever ham has been cut for display or slicing.

Further observation shows these green spots first appear at a certain focal point in one of the above-mentioned locations, and expand in all directions from outside surface to inside of ham, depth increasing with time; from inside of ham still deeper, or to outside whenever focal point is inside.

Controlling Factors

It is always constructive procedure to investigate the causes when trouble develops. But conjecture never solves a processing problem, especially when the conjecture is illogical. Too often, also, investigations result in blaming the salt, nitrite or nitrate in respect to quantity and quality, while completely disregarding other important controlling factors.

Among such controlling factors are:

1.—Sanitation.

2.—Temperature of curing cellar.

3.—Temperature of ham when put in cure.

4.—Temperature of pickle when pumped or used to cover.

5.—Ratio of cover pickle to meat.

6.—Amount of pickle retained after pumping.

7.—Extent of bacterial contamination before and after boiling.

Some Pertinent Questions

What detrimental effect is to be expected if the pickle is one degree more or less than the required reading set as a standard, especially when other factors—such as temperature correction, index of refraction and reflection, etc.—are disregarded when reading the salometer?

Similarly, what harmful effect may result if ¼ oz. to ½ oz. more or less of nitrite or 1 lb. more or less nitrate is used in making 500 to 600 gals. of pickle, especially after knowing the small amounts of each absorbed and lost during the process of curing?

The same question might be asked concerning sugar. Accuracy in weighing curing ingredients and making up the pickle should not be disregarded, but too much emphasis on accuracy does not guarantee against possible future trouble, especially after considering the following scientific facts.

Impurities Not Important

No substance is pure chemically. Salt, nitrite and saltpetre are no exceptions to this rule. If in the form in which they are purchased and used in making pickle they contain approximately 98 per cent of their active ingredients, then they are satisfactory.

Although no degree of tolerance has been determined for impurities in curing ingredients, amounts of nitrite and nitrate used in making pickle are so small that their impurities may be considered negligible. If 3 lbs. of nitrate are used to make 100 gal. of pickle, approximately 1 oz. of the 3 lbs. will be impurities. When calculated for 1 gal. of pickle these impurities will amount to about 1/100 oz.

The same is true of nitrite. When 1 lb. of it is used in 100 gal. of pickle, impurities amount to about 1/300 oz.

Remedies for Green Spots

Research and tests on green spots in boiled hams leads a packinghouse chemist and operating expert to make the following suggestions for remedies:

1. Check salt in ham. It should be between 4 and 5 per cent—never below 4 per cent by weight.

2. Check curing formula for excessive nitrite, to prevent oxidation.

3. Replace part of cane sugar with corn sugar (dextrose), to further prevent oxidation.

4. Be sure meat contains reasonable amount of nitrate for reserve.

5. Maintain sanitary conditions through every step of processing, to prevent contamination.

Soluble and Insoluble

Salt, being in larger quantities, presents a different picture. Impurities in salt may be divided into two classes, insoluble and soluble.

Insoluble impurities, regardless of their nature, are removed by mechanical filtration. When a lixator is used for making brine they are automatically removed, as the salt is dissolved. Soluble impurities may be divided into impurities harmless to the cure, and impurities harmful to the cure.

Among the harmless impurities may be classed iodides, bromides, nitrates, etc. These have no effect on the cure, due either to their chemical nature or minute amounts in which they are present. Among the harmful impurities is barium; however, its presence or absence depends on the presence or absence of sulphur compound. Whenever the latter is present barium is absent, and vice versa.

Other Possible Causes

Iron in salt may cause rust spots on meat. Iron may be picked up by the pickle from piping and valves. Spots may also be caused by other metals, such as copper, when in contact with chlorides. Spots caused by copper are of emerald brilliancy, and do not spread, but remain of the same size and dimension once they are set. Magnitude of their coloration depends on amount of copper in the brine.

Sulphur and calcium compounds may cause bleached spots on the meat. These spots are similar to an undercured effect. Carbonate compounds may set deposits of white crystals on the meat. These are easily recognized. One of the most bothersome impurities is magnesium sulphate, commonly known as

epsom salt. While it does not affect color, it may impart a bitter flavor to the meat.

There is not much evidence, on the whole, that impurities in curing ingredients cause green spots in boiled hams.

Tests on Green Spots

A great many green spots from boiled hams were collected and analyzed chemically and bacteriologically. No pink meat was included in these analyses. Among the more interesting facts disclosed was that these green pieces were almost devoid of nitrite and nitrate, except for only detectable traces. Salt content was also below that of the balance of the ham. Sugar, although in fair amount, was only in a non-reducing form. Tests made for reducing sugars revealed only faint traces.

Analyses of the green pieces were then compared with analyses of normal portions of the hams from which the green spots were taken, and with analyses of hams containing no green spots. Results indicated an undercured condition in the affected areas. A thorough study of the manner in which the infected hams were handled showed they were processed in a uniform manner and in the same way as those on which no green spots were found.

What Tests Showed

From these studies it was concluded that:

1.—Sodium nitrite did not remain in the ham as such during cooking, but was considerably reduced. No matter what content of nitrite was before cooking, at least four-fifths of this original amount was lost, perhaps by heat decomposition and enzyme action. Therefore, amount of nitrite present after cooking could not be depended on as a source of reserve, which is absolutely essential for preservation of pinkish color.

2.—Nitrate of soda in the green pieces apparently met the same fate as the sodium nitrite, and was almost entirely depleted. Sugar was not all inverted, as was expected. Whatever quantity was inverted must have been used up in the process of reduction and oxidation.

3.—Salt in green pieces had either been removed by excess soaking, absorption had been retarded or amount pumped had been miscalculated by not taking into consideration amount of pickle retained or lost by pumping.

What Causes Oxidation

We know that oxidation and reduction in cured meat is always rapid. There are many agents tending toward production of oxygen in the meat. These agents are:

1.—Sodium nitrite, which is considered chemically a very powerful oxidizing agent.

2.—Nitrate of soda, which is also an oxidizing agent, but not as powerful as sodium nitrite.

3.—Oxidase and other enzymes present in meat and fat, which are activated by certain strengths of salt solutions.

4.—Oxidizing bacteria present in the meat or picked up from contaminated hands and tools.

5.—Oxygen of the air, always active whenever the meat is exposed to it.

To counteract these oxidizing factors we have only two agents—sugar for absorbing the oxygen produced, and a proper concentration of salt to inactivate the oxidizing bacteria present in the meat or invading it from the outside through handling or exposure.

Finding the Real Cause

We now turn to bacteriology to throw more light on these green spots. Strains of bacteria can be isolated from these green spots. It may be assumed that if we can create green spots in hams at will by using these bacteria, we have found the factor that causes the spots. Methods for preventing the green spots can then be devised.

As a check on this, 1/10 oz. of the solution of the isolated bacteria was injected in the cushion muscle of hams before going to cure. The same quantity was also injected into the cushion muscle of another lot of hams just before boiling. Both lots of hams were processed in the regular manner.

The last lot, in which bacteria were injected previous to boiling, had developed green spots when removed from cooking tank. The first lot showed no signs of discoloration when removed from cure. The hams appeared to be perfect.

After boiling, chilling and cutting, however, the green streak line appeared. The discoloration was similar in every respect to the green spots on the other lot. Causes of infection were diagnosed as both chemical and bacteriological.

A third of the hams was injected with the same amount of the infection bacteria. However, in these hams the salt content was brought up to between 4 and 5 per cent by weight after boiling. The nitrite was partially reduced and a slight amount of reducing sugar was added. It was found that these hams—after curing, boning, boiling and chilling—did not show any greening whatever, even after being exposed to ordinary temperatures for days.

Cure for Green Spots

When green spots on boiled hams are troublesome it is suggested that:

1.—A check be made on percentage of salt in the ham. It should be between 4 and 5 per cent, and never below 4 per cent by weight. Below this latter point salt is ineffective in halting bacterial action from within and in counteracting bacterial invasion from without.

2.—At the first sign of green spots, check the curing formula and be sure an excessive amount of sodium nitrite is not used. Nitrite is a powerful oxidizing agent, in that it decomposes into its constituents, one of which is oxygen.

3.—Replace part of the amount of cane sugar used with a reducing sugar, such as corn sugar (dextrose). When part of the sugar does not invert and get into a reducing state during cure, the corn sugar (dextrose) will absorb the oxygen produced.

4.—Be sure the meat contains a reasonable amount of nitrate for reserve.

5.—Maintain sanitary conditions through every step of processing and until hams are offered for sale. The least contamination may cause many troubles.

BOOSTING LOUISIANA MEAT

Formal opening of Swift & Company's new plant at Lake Charles, La., was celebrated with a banquet given by the Lake Charles Association of Commerce at which president John Holmes of Swift & Co. was the honored guest. Among those present were Governor Richard W. Leche of Louisiana, Arthur Gayle, president of the Louisiana Cattlemen's Association, Paul C. Smith, vice-president, F. M. Simpson, head of the agricultural research department, and John M. Powell, St. Charles plant manager, Swift & Co.

Progress in increasing livestock numbers and quality in Louisiana was praised by Mr. Holmes, who pointed out that producers now had a ready market for their livestock. He declared the South could raise and feed livestock at any and all times and thus help to iron out peaks and valleys in livestock marketing. Because of current seasonal fluctuations, he said, Swift & Company was making land available for pasture and feeding study by Louisiana State University.

Mr. Holmes reviewed the company's organization and operations and pledged its cooperation with producers in providing a market for their livestock and processing and distributing the meat efficiently and economically. Governor Leche welcomed the Swift plant to Lake Charles and Louisiana and termed its establishment "a vote of confidence in our state, an index of what the future holds for the South." He declared the new plant furnished the market needed to give Louisiana's "tick free and tax free" cattle industry a shove forward.

KORNBLUM TO ENLARGE

Meyer Kornblum Packing Co., Kansas City, Kan., are preparing to double the killing and rendering capacity of their plant and add to its cooler capacity. Plans are in charge of Carl F. Schloemann, architect and engineer, St. Louis, Mo. The Meyer Kornblum plant was enlarged and modernized only a year or two ago, but increased business now calls for doubling that capacity.



PRACTICAL BACON SLICING UNIT

for Small Tonnage Packers

Here's a bacon slicing unit that can be used *profitably* by packers with a weekly sliced bacon output as small as 6,000 pounds. Slices are shingled directly onto the conveyor, eliminating unsatisfactory methods of arranging and handling them.

It's a flexible unit, however, that can grow with your business, as it can be speeded up to handle efficiently as much as 1,000 pounds per hour.

With this U. S. Heavy Duty Unit, better appearance is assured your bacon, and that means better salability. Bacon does not have to be *sharp* frozen; 32 to 35 degrees F. being the ideal temperature of the bacon to be sliced. This means that the fat will not separate from the lean; that slices will not crack when they are folded in packaging and that the natural color and "bloom" are preserved. Also, there is less shrinkage.

BIAS SLICING

There is available a new, practical attachment to slice thin, "skippy" bellies on the bias. The width of slices can be increased approximately 45%.

COMBINATION UNIT

Another interesting unit is a Combination Dried Beef and Bacon Slicer, designed for small space. It's as easy as shifting gears to change from slicing more than 400 slices per minute of Dried Beef to slicing Bacon any desired thickness. Slices are stacked in perfect alignment, ready for wrapping.

Write for new catalog containing interesting data about these modern packing house slicers to U. S. Slicing Machine Co., La Porte, Indiana.

★ ***Note***—More than 150 Heavy Duty Units have been installed by progressive packers and are endorsed by them. Successful performance records available prove these U. S. Heavy Duty Slicers are today's most economical sanitary method of slicing and packaging bacon and dried beef.

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An authentic operating handbook for SAUSAGE MANUFACTURERS



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XX Sausage Laws and Regulations

Another new book, Volume 3 of the Packer's Encyclopedia, has just been compiled by THE NATIONAL PROVISIONER in co-operation with leading sausage experts in the field!

This important volume presents the best of modern sausage practice, tested and *proved* formulas for sausage and all types of specialty products. It offers complete recommendations for correct manufacturing and operating procedure, plant layout suggestions, valuable merchandising ideas, and a handy directory of equipment and supplies.

SAUSAGE AND MEAT SPECIALTIES is the first work of its kind on this important subject. The wealth of material between its covers and the thorough manner in which it is presented will make it an indispensable aid to every sausage maker!

●

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407 South Dearborn Street, Chicago, Illinois

PROCESSING POINTS *for the trade*

Frankfurt Spoilage

A Midwestern sausage manufacturer has been having trouble with surface slime on his frankfurts and wants to know what he can do about it. He writes:

Editor THE NATIONAL PROVISIONER:

We have recently been having some difficulty with slime on the surface of our frankfurts and several lots have been returned to us by dealers. We are anxious to get this trouble cleared up as our product has always had a good reputation. Our plant is clean and we hold the frankfurts between 40 and 45 degs. until shipped.

Surface sliming is a type of spoilage directly traceable to bacterial infection and its control depends on proper sanitation, processing and storage of finished product. Surface of frankfurts is practically sterile after cooking. However, slime organisms can gain a good foothold on the moist surface if they are brought in contact with it by hands, clothing, equipment or condensation drip.

Prevention of slime on cooked sausage calls for intelligent sanitation. Workmen should handle product as little as possible, should wash their hands frequently and should wear clean smocks and aprons. Finished sausage should be kept from contact with other product and from touching sausage room equipment. Frequent washing of equipment and disinfection with sodium hypochlorite will reduce danger of bacterial contamination of product.

Stationary and movable equipment and utensils should be sprayed, rinsed or dipped in a four-tenths of 1 per cent sodium hypochlorite solution. The solution may be rinsed off with cold water and should not be left on metal equipment over 10 minutes. A four-tenths of 1 per cent or more dilute solution may be used to spray ceiling, walls and floors in sausage plant and applied to door knobs, window sills, etc.

It is especially important that frankfurts be stored under proper temperature and humidity conditions and handled in such a way as to prevent surface condensation which fosters growth of slime organisms.

The sausage storage cooler should be carried at a temperature varying with the seasons. In summer it may be as high as 50 degs. F. and in winter at 40 or 45 degs. With a 50 deg. temperature in summer there is less chance of deposition of moisture on the product when it is taken into the outside air for delivery to the dealer. Relative humidity in the cooler should be held around 85 per cent.

Frankfurts should never be packed while wet or warm. In smaller plants the sausage packing room may be partially cut off and in larger plants completely segregated from the sausage storage cooler. This helps to eliminate condensation on product in packing. Cheap white cotton gloves, washed frequently, should be used by packing room employes who handle sausage.

SHRINK IN CURING

A Midwestern provision dealer wants to obtain some information on shrink in dry and pickle curing meats. He writes:

Editor THE NATIONAL PROVISIONER:

Can you give us any figures on meat shrink in dry and pickle curing? We realize, of course, that extent of shrink depends on many variable factors but would like to have some fairly typical figures.

Pickled meats usually gain somewhat in cure and dry salt meats shrink slightly if they are not pumped. However, even pickled meats lose a good deal of this gain during smoking while dry cured meats lose less, relatively, than the pickled meats.

Corned beef will gain 10 to 12 per cent in pickle cure; hams gain about 5 per cent (depending upon the method of handling); picnics and bellies about 4 per cent each.

When hams are smoked, the average smokehouse shrink is 5 to 7 per cent from pickled weight; picnics 5 to 7 per cent and pickled bacon 8 to 10 per cent. With air conditioning it is possible to control smokehouse shrink closely.

In the case of both pickled and dry salt meats, the meat itself, the method of handling, the period of drainage or the amount of salt used in dry curing, all have a material influence on yield.

Coming Into Wide Use

CHOP SUEY LOAF

Is appetizing, as well as convenient in preparation.

A recipe for this increasingly popular dish is available in a NATIONAL PROVISIONER reprint.

Send 10 cents in stamps for this reprint.

HUNGARIAN KOLBASE

Hungarian Kolbase is an attractive and tasty sausage product if made right. It cannot be manufactured successfully from poor materials. An Eastern packer writes:

Editor THE NATIONAL PROVISIONER:

We should like to have a formula and processing directions for making Hungarian Kolbase. We have seen and tasted several samples of a good Kolbase and want to make some.

MEAT AND SEASONING.—Following is a meat formula for a 100-lb. batch of Hungarian Kolbase:

10 lbs. sinewless lean beef
45 lbs. lean pork trimmings
45 lbs. regular pork trimmings

The beef is ground fine and put in silent cutter with about 10 per cent added ice. Pork is ground through ¼-in. plate and added to beef in mixer with:

3 lbs. salt
2 oz. sodium nitrate
¼ oz. nitrite of soda
8 oz. corn sugar (dextrose)

The meat materials are thoroughly intermingled and following seasoning ingredients are added:

6 oz. white pepper
3 oz. Hungarian paprika
3 oz. coriander
2 oz. nutmeg
Garlic to suit

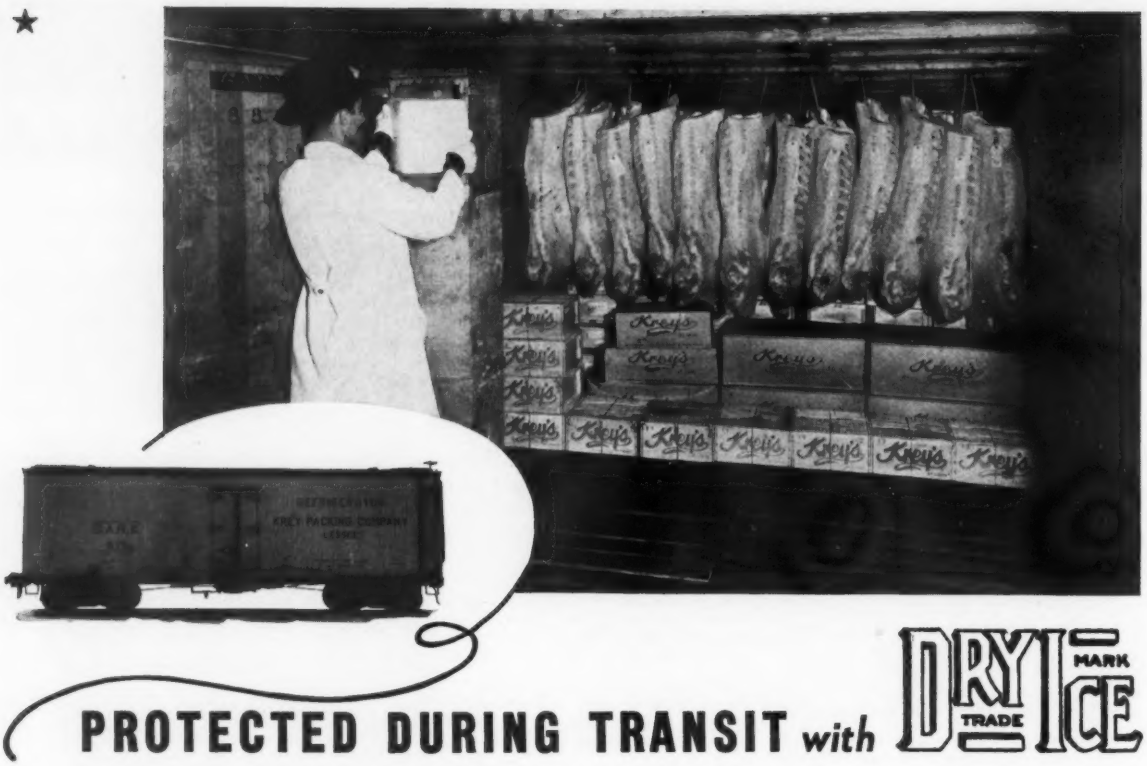
Many packers have found convenience in use of ready- or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Stuff sausage meat in 28 to 32 mm. hog casings. Link 8 to 10 in. long and hang for 12 to 18 hours for proper development of color. Smoke the following morning.

SMOKEHOUSE COOKING.—The best quality Hungarian Kolbase is cooked or finished in the smokehouse. The following method is used by some manufacturers turning out a good product:

Start smokehouse at 110 degs. F., and at end of two hours raise to 160 degs. During the third hour, after good color has been obtained, again increase the smokehouse temperature to 180 degs. and hold at this point until temperature at the center of the sausage reaches 145 degs.

Put in water at 190 to 200 degs. and cook for three minutes. Give the product a good cooling shower and hang at room temperature for two hours. Handling in this manner results in good appearance and flavor.



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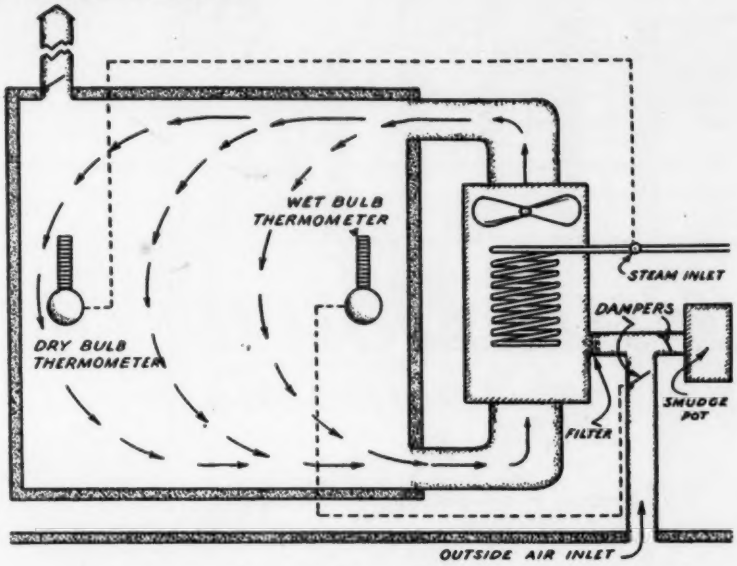
Use of Unit Heaters for Controlling Conditions

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SUCCESS which packers and sausage manufacturers have had with air conditioned smoking rooms seems to have been responsible for a revival of interest in the possibilities of using the unit heater for controlling all factors influencing smoking results.

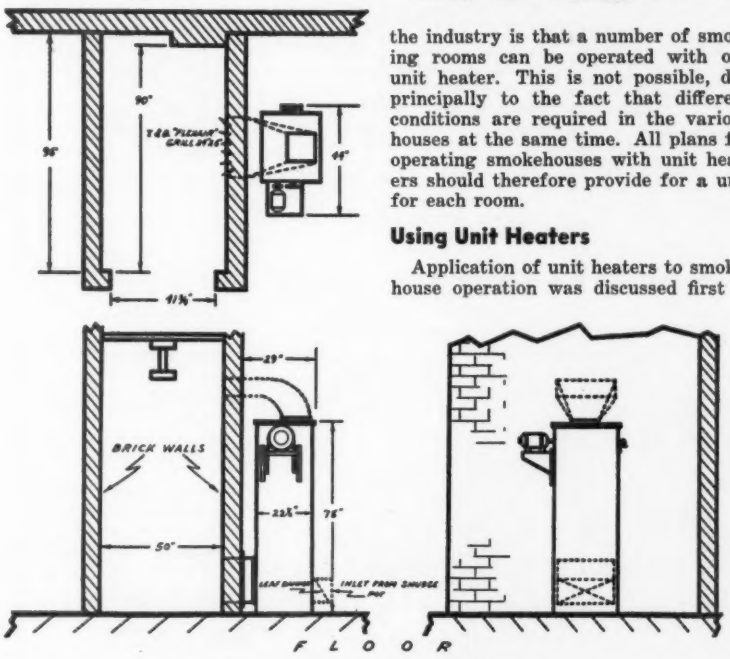
Many letters have been received by THE NATIONAL PROVISIONER from packers asking for information on the use of the unit heater for this purpose. Refrigerating and air conditioning engineers also report receipt of many similar inquiries. In one packing plant six smoking rooms are now being constructed to be operated with unit heaters. Other packers and sausage manufacturers are also reported to have completed plans to construct similar rooms.

One misconception quite prevalent in the industry is that a number of smoking rooms can be operated with one unit heater. This is not possible, due principally to the fact that different conditions are required in the various houses at the same time. All plans for operating smokehouses with unit heaters should therefore provide for a unit for each room.



AIR CONDITIONING SMOKEHOUSE WITH UNIT HEATER

Sketch of the general plan of installing unit and regulating all conditions influencing smoking results. Smokehouses of this type are being installed in a number of plants.



HOW UNIT HEATER IS INSTALLED

ABOVE.—Plan view. LOWER LEFT.—End view. RIGHT.—Side view. A unit is required for each smoking room, which preferably should be only one story high.

Using Unit Heaters

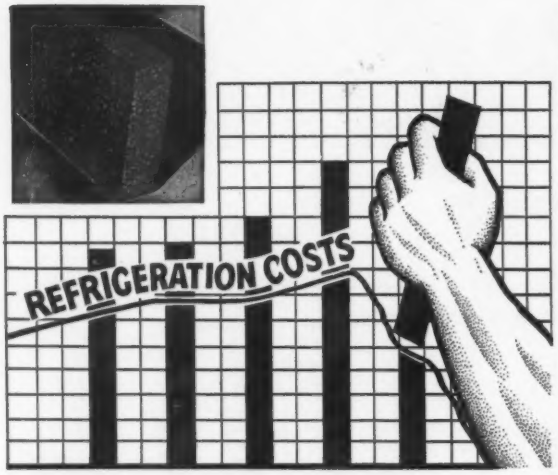
Application of unit heaters to smokehouse operation was discussed first in the May 2, 1936, issue of THE NATIONAL PROVISIONER. The general plan of installing and operating these units described here is condensed from that article.

Above is a schematic sketch of an air conditioned smoking room. This shows the use of a unit heater and the manner in which all conditions within the room are closely controlled. Heater is installed outside of room and connected with it by ducts to air inlet and outlet. Also connected to fan suction is a duct leading to the smoke pot.

Another air duct leads to outside of building so that fresh air can be drawn through heater and discharged into smoking room. A vent is placed in smoking room roof. Smoke duct, return air duct to heater, vent and fresh air duct are equipped with dampers.

In operating a smoking room equipped in this manner air is drawn by fan over steam coil, heated and discharged into smoking room. Any desired temperature can be maintained by a valve in the steam supply line to the coil operated by a dry bulb thermometer in smoking room.

Smoke is produced by burning sawdust in a separate chamber or smudge pot. It is introduced into room by fan suction after passing through filters to remove soot and ashes. Density or quan-



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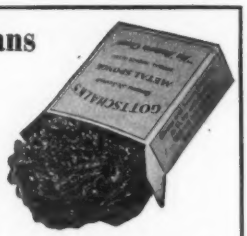
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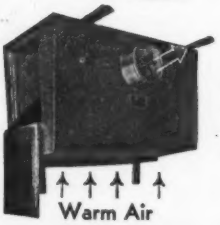
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tity of smoke is controlled by a damper in smoke duct.

A controlled amount of outside air can be brought into the room through regulation of damper in outside air duct.

Smoking is largely a drying operation —extraction by the warm air of the moisture in the meat. Humidity in a smokehouse, therefore, would build up very rapidly if the air were recirculated continually.

Automatic Regulation

In a set-up of the kind shown, humidity is controlled by diluting the moisture-laden air in smokehouse with fresh outside air of lower humidity. This is done by equipping damper in fresh air duct to be operated automatically from a wet bulb thermometer in the smoking room, and setting dampers in roof vent and return air pipe.

Recording thermometers and thermostats are mounted outside smoking room for guidance of operator, and to permit regulating conditions without entering smoke-filled room. Methods of operation can thereby be varied, depending on type of product being smoked, consumer preference and market conditions and situations.

The equipment provides for a wide range in temperature and humidity conditions. With wet and dry bulb temperatures recorded for every batch of product smoked, it would be a comparatively simple matter to develop standard conditions to be followed for each kind of product.

Possible for Small Packer

Thus, with very simple equipment, it should be possible for the small packer to have air-conditioned smokehouses in which smoking results would be comparable to those secured in the air conditioned smoking rooms installed in larger plants. (See in October 5, 1935, issue of THE NATIONAL PROVISIONER a description of such a smokehouse.)

As in the case of unit coolers for air-conditioning coolers and chilling and processing rooms, the unit heater for the smokehouse should be selected with some consideration for the conditions existing. The temperature it is desired to maintain, quantity of moisture to be extracted from products during smoking period, and volume of air required to be circulated in room to maintain uniform conditions of temperature—these are particularly important to know.

Properly engineered for the job, a smokehouse air-conditioning system of this type would have much more chance of succeeding than were the unit heater selected and installed haphazardly.

LOCKER PLANT NOTES

Klinke Ice Co. will erect cold storage plant at Brighton, Ill.

Home Market, Coulee City, Wash., has installed locker system.

R. S. Brayton has installed cold storage locker plant at Richmond Highlands, Wash.

Lower Columbia Cooperative Dairy Association recently opened a 272-locker storage plant at Clatskanie, Ore.

FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand June 1, 1938, with comparisons:

	June 1, 1938. M lbs.	June 1, 1937. M lbs.	June 1, 5-Yr.-Av. 1933-37. M lbs.
Broilers	4,257	9,044	4,880
Fryers	3,767	5,125	3,745
Roasters	8,815	12,639	10,597
Fowls	9,020	12,041	6,418
Turkeys	12,926	25,106	18,811
Ducks	3,143	3,453	1,401
Miscellaneous	10,095	13,912	9,239
Total Poultry	52,023	82,340	50,091

PRODUCE IN COLD STORAGE

Cold Storage holding of butter, cheese, and eggs on June 1, 1938:

	June 1, 1938. M lbs.	June 1, 1937. M lbs.	June 1, 5-Yr. Av. 1933-37. M lbs.
Butter, creamery	54,408	22,904	27,895
Butter, packing stock	370	236	.....
Cheese, American	79,303	71,603	55,256
Cheese, Swiss	2,771	3,455	3,544
Cheese, brick & Munster.	530	785	821
Cheese, Limburger	309	595	576
Cheese, all other	8,138	8,570	6,306
Eggs, shell, cases	5,091	7,300	7,051
Eggs, frozen	130,840	133,132	98,219
Frozen, case equivalent.	3,738	3,804	2,806
Total case equivalent both shell and frozen..	8,829	11,104	9,857

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Hog Tax Claims

Windfall Tax and Refunds To Be Grouped

PROCESSING tax refund claims and windfall taxes will be handled together by the U. S. Bureau of Internal Revenue in the future, according to recent testimony before the House appropriations committee. This may have the possible effect of "washing out" many refund claims of packers against windfall taxes.

A new unit—known as the "unjust enrichment" division—has been set up in the bureau to handle processing tax refunds and offsetting windfall tax claims. Heretofore windfall tax returns and refund claims have been handled by separate divisions in the bureau.

The new unit will assign investigators to work on books and records of food processors. The bureau hopes to clean up the refund and windfall tax situation in two years, but believes some cases will be in litigation for a long time.

Yardstick Does Not Work

Milton E. Carter, assistant to the commissioner of internal revenue, testified before the House committee that plans to handle processing tax claims by setting up "yardsticks" developed from records of typical processors had failed, and that it will be necessary for the bureau to make "intensive and most intimate detailed" examinations of each processor's operations to arrive at a fair conclusion as to whether or not he bore the tax.

Carter characterized the windfall tax as "the most difficult of administration that we have ever encountered in our tax experience." He testified that up to May 20 the government had received 27,140 claims under title VII of the revenue act of 1936 for refund of processing taxes amounting to $539,631,000. The bureau has rejected 3,490 claims, amounting to $7,434,855, and allowed 8,529, amounting to 1,484,638.

A total of 41,210 claims have been received under title IV for refunds on export and charitable sales. Such claims total $40,689,000. The bureau has rejected 20,897, amounting to $17,878,838, and has allowed 18,109, amounting to $9,132,414.

Money for Refunds

Carter estimated the bureau would refund $12,420,000 during 1938 under title IV and $6,503,000 under title VII. The second deficiency appropriation bill carried an appropriation of $61,000,000 to be used for processing tax refunds during the fiscal year beginning July 1, $50,000,000 of which is new and about $11,000,000 of which is already on hand.

The bureau does not require payment of windfall taxes before settlement of processing tax claims. The bureau's regulations merely prevent execution of the final formal agreement prior to payment of the "unjust enrichment" tax.

WAGE-HOUR BILL PASSED

Nationwide regulation of industrial working hours and minimum pay will go into effect 120 days after the President signs the compromise bill passed by the House and Senate this week.

The bill establishes an initial minimum wage of 25 cents an hour the first year and 30 cents an hour the second. Thereafter, industry committees of employers, employes and representatives of the public will move minimums up to 40 cents an hour as rapidly as possible, but according to sectional economic conditions and with regard for maintenance of employment. The minimum must reach 40 cents in seven years unless an order of the administrator sets a lower rate.

The maximum work week has been set at 44 hours for the first year, 42 hours for the second, and 40 hours thereafter, with time and one half for overtime. The hour maximum would not apply in the meat packing industry, however, during a period or periods of not more than 14 weeks in any calendar year.

The bill creates a wage and hour division in the Department of Labor which will be directed by an administrator appointed by the President and confirmed by the Senate. The administrator will appoint industry committees composed of representatives of the public, employers and employes. Each committee will recommend to the administrator the highest industry minimum wage which it determines will not cut employment. The committee can also classify sections of the industry and recommend different minimums for each.

The administrator will use the committees' findings in issuing wage orders establishing wage minimums. Such orders are subject to review by a circuit court of appeals.

Some types of employes are specifically exempted from wage and hour regulation. These include executive, administrative, professional or local retail employes. Agricultural workers, seamen, rail and motor carrier employes are also exempt, as are employes engaged in primary handling or processing of agricultural products within the area of production.

The bill prohibits interstate shipment of goods in production of which any employe was employed in violation of minimum wage and maximum hour provisions of the act, or in violation of the regulations or certain orders of the administrator.

Shipment of goods produced by "oppressive child labor" is also prohibited under the bill.

Trade Practices

●

Ruling Under Packer Act On Sales Methods

●

IN AN important interpretation of the Packers and Stockyards Act the Secretary of Agriculture has stated that variations in prices charged different customers in the wholesale meat trade do not constitute a violation of the act, so long as the differences are not "for the purpose of injuring or discriminating against any particular customer."

This was an important issue in the proceedings recently concluded by the Secretary of Agriculture against Swift & Company under the Packers and Stockyards Act. In this portion of the decision the practice of the company was vindicated.

Why Prices Vary

It was shown that while different prices were charged to different customers, such differences were the result of the competitive nature of the business, perishability of products handled, and lack of standardization as regards quality, trim, etc. The Secretary made the following statement with regard to price differences:

"A fair consideration of the evidence concerning price differences leads to the conclusion that respondent did not charge any of its customers prices different than charged other customers for the purpose of injuring or discriminating against any particular customer. The price differences shown appear to have resulted from the competitive nature of the business. It is my opinion that, on this branch of the case, the evidence fails to establish a violation of the statute."

In support of the contention of Swift & Company and in defense of the practices of the entire meat industry, the Institute of American Meat Packers, represented by president W. W. Woods, appeared at the hearing as one of the intervenors. It was pointed out by Mr. Woods that the operation of competition in the meat trade made inevitable such price differences as had been cited.

Seven other charges had been cited against Swift & Company in the proceedings. Of these four were dismissed, since evidence could not be found to support them. The most important of the charges dismissed was the alleged collusion between the packer and certain steamship lines. It was claimed the steamship companies had agreed to make exclusive use of Swift products in exchange for the use of their lines in the transportation of Swift goods.

On three of the charges the Secretary found that the packer's practices were not in accordance with his interpretation of the statute. These applied to differences in discounts, in terms of credit, and in the use of plant weight in certain sales of fresh pork items and delivered weight in other sales. These practices were condemned by the Secretary, who entered "cease and desist" orders prohibiting their continuance.

It has been maintained by Swift & Company that the practices condemned are not violations of the law. The company maintains that the law does not regulate credit terms, and that it would be impossible to standardize such terms, since the question of credit contains too many intangible elements.

The credit terms criticized by the Secretary were those granted government departments and bureaus, public and private institutions and some hotels and restaurants. The meat industry generally sells on weekly terms, but it has been a custom of long standing in the trade to make exceptions in the case of these customers, and virtually all those in the trade sell them upon longer terms. The company believes it was justified in granting specific discounts in cases where these were necessary to meet competition of others who were offering the same discounts to the same customers.

No announcement has been made by Swift & Company regarding appeal. The law provides that an appeal may be taken in the United States Circuit Court of Appeals at any time within thirty days after the order is announced. A number of other members of the industry have expressed the opinion that the practices condemned by the secretary should not be considered violations of the Packers and Stockyards Act.

PACKAGE RE-DESIGN

(Continued from page 8.)

diately strike the observer as outstanding. Among these are:

1.—Simplicity.

2.—Effectiveness.

3.—Absence of unnecessary and attention-detracting decorations and wording.

4.—Letters and background contrast.

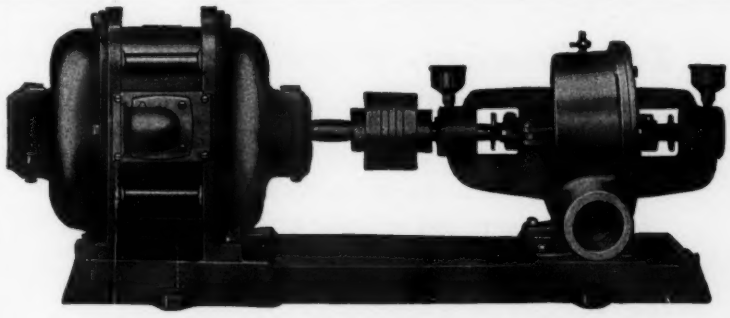
5.—Legibility.

6.—Evident sales appeal.

In fact, in these containers there seem to be all of the essential qualities good wrappers and packages should have and none they should not have.

A decided advantage results from a design such as this. Only two colors are required, which simplifies operations, reduces printing costs and makes easier the problem of securing clear-cut attractive results.

Retailer and consumer reaction to the new wrappers and packages is said to have been very favorable, and encouraging to the executives of the company. As yet only a few of the new labels and packages are in use. "We will continue to popularize our Sweetmeat brand by changing to these 'full dress' packages as fast as possible," says Mr. Bartruff. "We also plan to use the same colors and general design whenever possible in all features of the Roberts & Oake business, including advertising signs, trucks, cars, and stationery."



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Detroit	Buffalo	Kansas City	Denver	Wichita	Salina, Kans.

Provisions and Lard
WEEKLY MARKET REVIEW

Meat Stocks in Strong Position

STORAGE stocks of meats were lower on June 1, 1938, than on any June 1 in the preceding 10 years, with one exception. That was on June 1, 1936, and stocks now on hand were put down at lower costs than in 1936, thus giving better promise of moving out at satisfactory prices during the balance of the packer year.

Some idea of the difference in cost of the stocks on hand at the end of each of the first five months of 1936 and 1938 may be found in the difference in cost of hogs. Operating costs were nearly as high at that time as at present; increased labor costs now prevailing probably offset the heavier cost in 1936 due to smaller volume. These comparative hog costs were as follows:

AVERAGE MONTHLY HOG COST.

	1936.	1938.
January	$10.05	$7.95
February	10.40	8.30
March	10.25	9.15
April	10.55	8.40
May	9.55	8.20

Lard is in a somewhat less strategic position than meats, but here again the situation is rather bullish, as stocks on hand were low, being fifth smallest of the 11 years under comparison. A combination of lower lard prices and trade agreements with certain countries, particularly Cuba, which import lard has improved the outlet position of this commodity.

Strong position of stocks on hand on June 1 from a supply standpoint is evident when figures of stocks on the like date in each of the preceding 10 years are compared with those of June 1, 1938:

MEAT STOCKS.
June 1, 1928-1938.

	Frozen. lbs.	Dry Salt. lbs.	Sweet Pickle. lbs.
1928	289,825,000	169,663,000	459,878,000
1929	256,291,000	171,450,000	443,044,000
1930	176,851,000	105,913,000	392,403,000
1931	244,778,000	148,608,000	434,362,000
1932	224,778,000	127,601,000	436,413,000
1933	175,727,000	104,228,000	388,000,000
1934	166,130,000	98,294,000	376,631,000
1935	147,991,000	66,307,000	290,718,000
1936	96,545,000	85,903,000	258,170,000
1937	261,948,000	84,486,000	317,223,000
1938	141,233,000	74,893,000	235,067,000

LARD STOCKS.
June 1, 1928-1938.

1928	186,073,000	1933	110,381,000
1929	183,490,000	1934	182,576,000
1930	115,270,000	1935	91,708,000
1931	103,456,000	1936	89,114,000
1932	129,328,000	1937	194,477,000
		1938	123,736,000

In the case of lard it is probable that production during the balance of the packer year will be heavier than in the final months of the 1936 year, as feed has been plentiful and most butcher hogs as well as packing sows show evidence of considerable feed, this being one of the most profitable outlets for corn. However, should there be adverse corn weather during July and August there may be a tendency to reduce feeding and hold more of the old crop corn to supplement the new.

While less beef, lamb and mutton went into storage for manufacturing purposes during May as compared with May a year ago, the quantity of frozen and cured trimmings on hand on June 1, slightly less than on May 1, was about equal to the 5-year average for the period.

All meats in storage on June 1, including beef, pork, lamb and mutton, trimmings and other meats for manufacturing purposes, totaled 547,875,000 lbs. This compares with 835,424,000 lbs. on June 1, 1937 and a 5-year-average of

(Continued on page 25.)

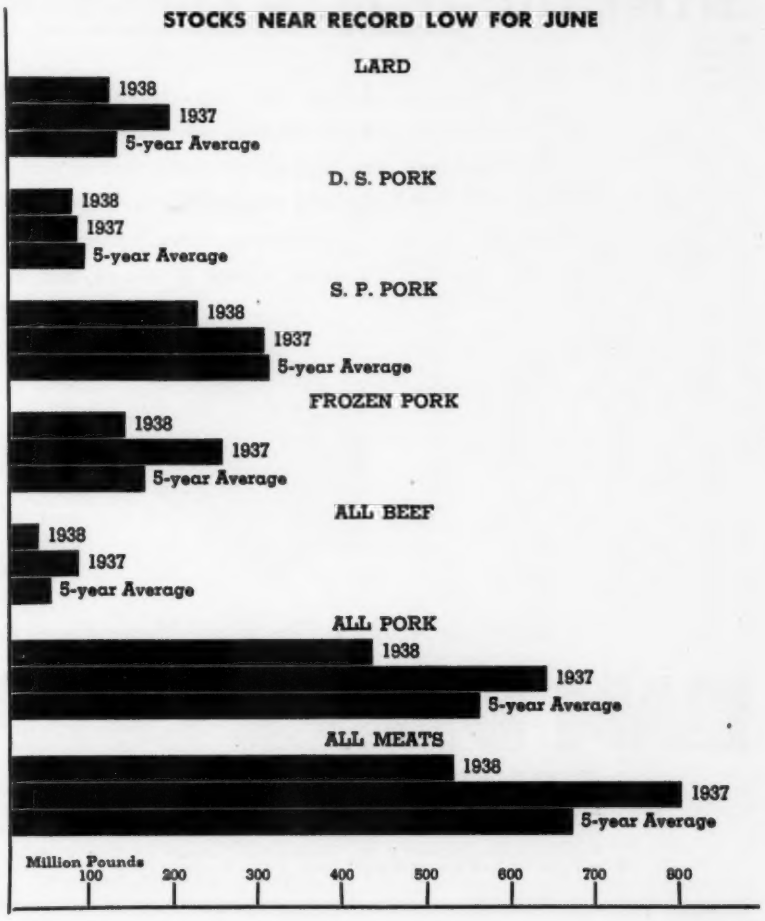
Pork and Lard Markets

LARD futures at Chicago worked a little higher during the past week and fluctuated within a rather narrow range. Values showed little change on Thursday and closed 5 to 15 points higher than on the preceding Friday.

There was quite a little buying and covering on strength in grains and the market was also aided by an improved tone in commodities. Easiness in hogs brought declines in lard at times. There were indications that trade interests were removing hedges. The market did not show any marked response to favorable reports on stocks, but sentiment was generally more hopeful.

The U. S. Department of Agriculture declared this week that "in view of smaller stocks, the improved export demand and prospects for a smaller supply of cottonseed oil next year, little further weakness in lard prices is ex-

(Continued on page 25.)



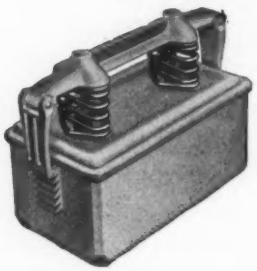
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PORK AND LARD MARKETS

(Continued from page 23.)

pected this summer, with some advance not unlikely."

Cash trade in lard was reported satisfactory and exports continued to move in fairly heavy volume. Cash lard in tierces was quoted at 8.45 nominal on Thursday and loose lard at 7.80 bid. Refined in tierces was 9⅞c.

Demand was fair and the market steady at New York. Prime western was quoted at 8.85@8.95c; middle western, 8.85@8.95c; New York City in tierces, 8⅜@8½c, tubs, 8⅝@8c; refined continent, 9@9½c; South America, 9⅛@9¼c, and Brazil kegs, 9¼@9⅜c. Shortening in carlots was quoted at 10c and in smaller lots at 10¼c.

Hog market at Chicago advanced this week, with top going to $9.30, although prices were a little easier on Tuesday and Wednesday. Thursday's top was $9.30 compared with $9.10 on same day the preceding week. Average price at Chicago during the week was above $8.60 and average weight was running over 270 lbs. Receipts at Western packing points last week were 261,300 head against 235,000 the previous week and 216,000 the same week last year. Corn-hog price ratio for week ended June 4 was 15.4 compared with 8.7 a year ago.

North American lard exports for week ended June 11 totaled 4,077,000 lbs. and bacon and ham shipments amounted to 961,000 lbs. Spot lard was quoted at Liverpool on Thursday at 46s6d and A. C. hams at 93s.

Car-lot trading was a little quieter at Chicago during the past week and the market appeared to be resting steadily after the recent advance. Offerings were firmly held on fresh green product. There was little change in green regular hams, except for ¼c advance on lighter end. S. P. regulars were steady to a little higher on the heavy product. Green and S. P. skinned hams were about unchanged.

(See page 33 for later markets.)

Lighter green picnics showed ¼c advance while heavy grades were down ¼c from last Friday. S. P. picnics were generally ¼c higher. Green bellies advanced ¼c during the week and 8/10 and heavier cured bellies were ½c higher. D. S. bellies were quiet but the market was steady with last Friday. July clear bellies were quoted at 11.30 asked Thursday and cash bellies 11.47½. Fat backs were steady to a little higher for the week.

Fresh pork market was a little dull early in week but brightened at mid-week; lighter loins were moving more easily than heavy product. Regular 8/10 loins were unchanged from preceding Friday, but Boston butts and shoulders were a little stronger and up ½c. New York was a little higher on loins.

Bean pork was quoted at $21.50 at Chicago, or up $1.50, and 70/80, 80/100 and 100/125 fat back pork advanced to $16.50, $15.50 and $14.50 respectively. Demand was fair at New York and the market was steady. Mess was quoted at $28.87½ per barrel and family at 24.87½ per barrel.

Fresh regular pork trimmings firmed a little this week and held at 8½c; lean kinds were scarce and steady. Livers were in demand and a little higher. Pork cheek meat was unchanged to a little lower.

MEAT STOCKS

(Continued from page 23.)

700,976,000 lbs. for the same date.

Stocks of meat and lard on hand in the United States on June 1, 1938, compared with those on hand a month earlier and the 5-year-average for the period, are reported by the U. S. Bureau of Agricultural Economics as follows:

STORAGE STOCKS.

	June 1, '38, lbs.	May 1, '38, lbs.	5-year-av., June 1-lbs.
Beef, frozen	24,013,000	29,481,000	37,181,000
In cure	7,347,000	8,165,000	10,786,000
Cured	2,146,000	2,499,000	6,815,000
Pork, frozen	141,233,000	167,167,000	169,554,000
D.S. in cure	38,947,000	41,097,000	44,923,000
D.S. cured	35,446,000	39,507,000	43,106,000
S.P. in cure	138,166,000	137,215,000	196,419,000
S.P. cured	96,901,000	115,578,000	129,959,000
Lamb and Mutton, frozen	2,132,000	2,121,000	2,051,000
Frozen & Cured Trimgs, etc	61,544,000	63,895,000	60,182,000
Lard	123,736,000	121,890,000	135,450,000

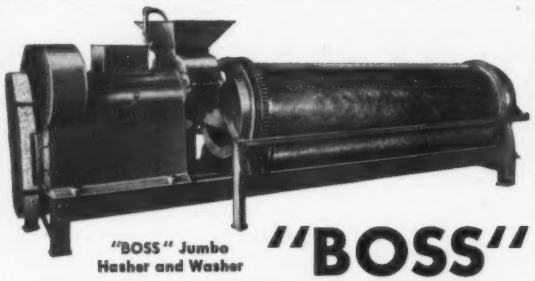
Product placed in cure during:

	May 1938.	May 1937.
Beef frozen	9,444,000	12,989,000
Beef placed in cure	4,858,000	4,955,000
Pork frozen	35,167,000	37,256,000
D. S. pork placed in cure	35,941,000	26,380,000
S. P. pork placed in cure	133,485,000	123,284,000
Lamb and Mutton frozen	624,000	827,000

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	17.6	$ 2.46	13.70	17.6	$ 2.41	13.40	17.6	$ 2.36
Picnics	5.70	14.4	.82	5.40	14.3	.77	5.10	12.6	.64
Boston butts	4.00	16.3	.65	4.00	16.3	.65	4.00	16.3	.65
Loins (blade in)	9.80	19.3	1.89	9.50	17.5	1.66	9.00	16.0	1.44
Bellies, S. P.	11.00	15.6	1.72	9.70	14.4	1.40	3.10	13.5	.42
Bellies, D. S.	....	....	....	2.00	10.9	.22	9.90	10.5	1.04
Fat backs	1.00	6.5	.07	3.00	7.0	.21	5.20	7.3	.38
Plates and jowls	2.50	7.2	.18	3.00	7.2	.22	3.30	7.2	.24
Raw leaf	2.10	7.4	.16	2.20	7.4	.16	2.10	7.4	.16
P. S. lard, rend, wt.	12.80	7.8	1.00	11.60	7.8	.90	10.20	7.8	.80
Spareribs	1.60	10.0	.16	1.60	10.0	.16	1.50	10.0	.15
Trimmings	3.00	7.5	.23	2.80	7.5	.21	2.70	7.5	.20
Feet, tails, neckbones	2.00	3.7	.07	2.00	3.7	.07	2.00	3.7	.07
Offal and misc.	....	....	.35	....	....	.35	....	....	.35
TOTAL YIELD AND VALUE	69.50		$ 9.76	70.50		$ 9.39	71.50		$ 8.90
Cost of hogs per cwt.		$ 9.12			$ 9.07			$ 8.89	
Condemnation loss		.04			.04			.04	
Handling & overhead		.70			.59			.51	
TOTAL COST PER CWT ALIVE		$ 9.86			$ 9.70			$ 9.44	
TOTAL VALUE		9.76			9.39			8.90	
Loss per cwt.		.10			.31			.54	
Loss per hog		.20			.74			$ 1.51	



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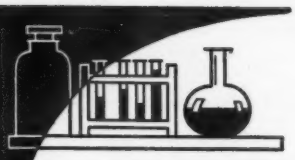
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MEAT IMPORTS AT NEW YORK

For week ended June 10, 1938:

Point of origin.	Commodity.	Amount lbs.
Argentina	—Canned corned beef	620,600
	—Roast beef in tins	61,200
Brazil	—Canned corned beef	45,000
Canada	—Fresh chilled pork cuts	1,030
	—Fresh chilled veal livers	500
	—Smoked bacon	4,302
Cuba	—Blood pudding	195
Czechoslovakia	—Cooked sausage in tins	2,080
	—Cooked ham in tins	15,755
	—Liverpaste in tins	506
Denmark	—Canned liverpaste	630
	—Cooked ham in tins	13,870
	—Tinned cooked picnics	41,484
	—Smoked sausage	110
England	—Meat paste in jars	81
Estonia	—Cooked ham in tins	35,969
	—Smoked bacon	214
	—Cooked picnics in tins	6,727
France	—Liverpaste in tins	270
Germany	—Smoked ham	3,503
	—Smoked sausage	3,790
Holland	—Smoked ham	2,323
Hungary	—Cooked ham in tins	10,564
	—Cooked picnics in tins	6,086
	—Smoked sausage	2,205
Irish Free State	—Smoked bacon	2,710
Italy	—Smoked sausage	6,489
Lithuania	—Fresh frozen pork cuts	110,750
	—Smoked bacon	1,014
	—Smoked ham	1,092
	—Cooked ham in tins	17,905
	—Cooked picnics in tins	6,174
Paraguay	—Canned corned beef	49,500
Poland	—Smoked bacon	17,075
	—S. P. butts	10,575
	—Cooked veal in tins	28,539
	—D. S. pork cuts	64,268
	—Cooked ham in tins	640,761
	—Cooked pork butts in tins	15,131
	—Cooked shoulders in tins	54,480
	—Cooked pork loins in tins	52,848
	—Luncheon meat in tins	29,016
	—Spiced ham in tins	2,520
	—Cooked picnics in tins	99,134
Uruguay	—Corned beef in tins	76,500

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

	Week ended June 11, 1938.	Week ended June 12, 1937.	Nov. 1, 1937 to June 11, 1938.
PORK.			
To	bbls.	bbls.	bbls.
United Kingdom	35	....	100
Continent	8	6	345
Total	43	6	445
BACON AND HAMS.	M lbs.	M lbs.	M lbs.
United Kingdom	947	536	105,059
Continent	13	....	2,126
West Indies	1	2	588
B. N. A. Colonies	....	....	60
Other Countries	....	....	62
Total	961	538	107,895
LARD.	M lbs.	M lbs.	M lbs.
United Kingdom	3,597	3,407	91,631
Continent	97	17	6,159
Sth. and Ctl. America	271	....	2,651
West Indies	112	122	5,757
B. N. A. Colonies	....	....	16
Other Countries	....	....	84
Total	4,077	3,546	106,299

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	43	689	359
Boston	....	6	70
New Orleans	....	....	381
Montreal	....	265	3,224
Halifax	....	1	43
Total Week	43	961	4,077
Previous Week	10	2,356	2,722
2 weeks ago	188	2,582	3,967
Cor. week 1937	6	538	3,546

SUMMARY NOV. 1, 1937 TO JUNE 11, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.	89	53
Bacon and Hams, M lbs.	107,895	83,046
Lard, M lbs.	106,299	69,179

Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, JUNE 11, 1938.

	Open.	High.	Low.	Close.
LARD—				
July	8.40-42½	8.45	8.40	8.42½-45
Sept.	8.62½	8.65	8.62½	8.62½-65
Oct.	8.72½	8.75	8.72½	8.75ax
Nov.	....	....	....	8.87½b
Dec.	8.62½	....	....	8.62½
Jan.	....	....	....	8.55b
CLEAR BELLIES—				
July	....	....	....	11.35n

MONDAY, JUNE 13, 1938.

LARD—				
July	8.42½	8.42½	8.37½	8.37½b
Sept.	8.60-65	8.65	8.57½	8.60ax
Oct.	8.70	8.70	8.65	8.65b
Nov.	....	....	....	8.57½n
Dec.	8.60	....	....	8.60ax
Jan.	....	....	....	8.55b
CLEAR BELLIES—				
July	....	....	....	11.32½ax

TUESDAY, JUNE 14, 1938.

LARD—				
July	8.32½	8.40	8.32½	8.37½b
Sept.	8.55	8.60	8.52½	8.60ax
Oct.	8.62½	8.70	8.60	8.67½
Nov.	....	....	....	8.57½n
Dec.	8.60	....	....	8.60
Jan.	....	....	....	8.55ax
CLEAR BELLIES—				
July	....	....	....	11.30ax

WEDNESDAY, JUNE 15, 1938.

LARD—				
July	8.42½	8.45	8.42½	8.42½b
Sept.	8.62½	8.67½	8.62½	8.65ax
Oct.	8.75	8.75	8.70	8.72½b
Nov.	....	....	....	8.57½n
Dec.	8.57½	8.60	8.57½	8.57½-60
Jan.	8.55	....	....	8.55
CLEAR BELLIES—				
July	....	....	....	11.30n

THURSDAY, JUNE 16, 1938.

LARD—				
July	8.47½	8.47½	8.42½	8.42½ax
Sept.	8.67½	8.67½	8.60	8.60b
Oct.	8.72½	8.75	8.70	8.70b
Nov.	....	....	....	8.65ax
Dec.	8.65	8.65	8.55	8.57½b
Jan.	8.60	8.60	8.57½	8.57½ax
CLEAR BELLIES—				
July	....	....	....	11.30ax

FRIDAY, JUNE 17, 1938.

LARD—				
July	8.42½	8.42½	8.32½	8.32½b
Sept.	8.62½	8.62½	8.55	8.55ax
Oct.	8.72½	8.72½	8.65	8.65ax
Nov.	....	....	....	8.55ax
Dec.	8.60	8.60	8.55	8.55ax
Jan.	....	....	....	8.50ax
CLEAR BELLIES—				
July	....	....	....	11.25ax

Key—ax, asked; b, bid; n, nom.; —, split.

CZECH LARD PURCHASES

Temporarily reduced duty rates on lard imported into Czechoslovakia have been extended to September 30, according to the U. S. Department of Commerce. U. S.-Czechoslovak trade agreement gives U. S. an annual quota of 35 per cent of current imports, but not less than 12,348,000 lbs. per year, in supplying Czechoslovakia with lard. Prague firms in the lard trade believe the quota will be exhausted in 1938, although imports from the United States totaled only 1,720,000 lbs. in the first quarter this year.

CASH PRICES

Based on actual carlot trading Thursday, June 16, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	18½	18½
10-12	18¾	18¾
12-14	18	18
14-16	18	18
10-16 Range	18	....

BOILING HAMS.

	Green.	*S.P.
16-18	18	18
18-20	18	18
20-22	18	18
16-20 Range	18	....
16-22 Range	18	....

SKINNED HAMS.

	Green.	*S.P.
10-12	19¾	19½
12-14	19¾	19½
14-16	19¾	19½
16-18	19½	19¼
18-20	19½	19¼
20-22	18	17¾
22-24	17¼	16¾
24-26	16	16
26-30	15¼	15¾
30- and up	14¾	15½

PICNICS.

	Green.	*S.P.
4- 6	14½	14½
6- 8	14½	14
8-10	13½	13
10-12	11½	12¼
12-14	11½	12¼

Short Shank ½c over.

BELLIES.

(Square cut seedless.)

	Green.	*D.C.
6- 8	17	18
8-10	16¼ @16½	17¼
10-12	15¾ @16	16¾
12-14	15¼ @15½	16¼
14-16	14	15
16-18	13½	14½

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	12¼	....
16-18	12	....
18-20	11¾	....
20-25	11½	11½
25-30	11¼	11¼
30-35	11¼	11¼
35-40	11	11
40-50	10½	10½

D. S. FAT BACKS.

6- 8	7¼
8-10	8
10-12	8¼
12-14	8¼ @ 8½
14-16	8¾
16-18	8¾
18-20	8¾
20-25	9¼

OTHER D. S. MEATS.

Extra Short Clears	35-45	10 n
Extra Short Ribs	35-45	10 n
Regular Plates	6- 8	9½
Clear Plates	4- 6	7 @ 7¼
Jowl Butts		8¾
Green Square Jowls		10¼
Green Rough Jowls		8¾

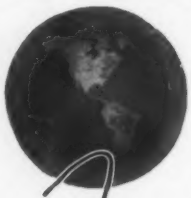
LARD.

Prime Steam, cash	8.45n
Prime Steam, loose	7.80b
Neutral, in tierces	9.87½n
Raw Leaf	7.87½n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended June 11, 1938, were:

	Week June 11.	Previous Week.	Same Week '37.
Cured Meats, lbs.	17,075,000	13,548,000	16,052,000
Fresh Meats, lbs.	42,938,000	38,638,000	42,114,000
Lard, lbs.	1,900,000	2,383,000	2,957,000

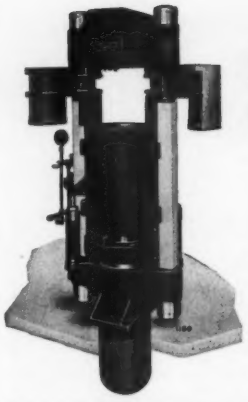


There is a reason why shrewd pump buyers all over the world, have specified 700,000 Viking Rotary Pumps.



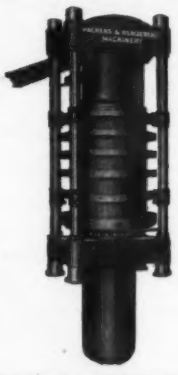
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EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, June 15, 1938.

Ground fertilizer tankage sold at $2.40 and 10c, and unground tankage at $2.25 and 10c, f.o.b. local shipping points; sales at outside Eastern points were made at $2.25 and $2.30 and 10c, f.o.b. shipping points. Stocks are light.

Ground dried blood is held at $2.50, f.o.b. producers' plants, or $2.60 per unit, f.o.b. cars, New York, with limited offerings for late June shipment.

Dry rendered tankage has advanced in price and the demand has been very good during the past two weeks.

The new sulphate of ammonia and nitrate of soda prices for shipment after June are not expected to be announced until about the end of June.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, June shipment ....$	@29.50
Blood, dried, 16% per unit.....	@2.60n
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory	2.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@44.00
June shipment	@44.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories...	2.50 & 50c
Soda nitrate, per net ton: bulk, June	@27.00
in 200-lb. bags, June.....	@28.30
in 100-lb. bags, June.....	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	2.40 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.25 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....$	@20.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00
Dry Rendered Tankage.	
50% unground	@60c
60% unground	@62½c

FAT MARKETS IN FRANCE

(Special Report to The National Provisioner from Emmanuel Wolfing & A. Bloch, 12 Rue Lamartine, Paris.)

May 31, 1938

LARD: Market continued quiet this month. Choicest grades of refined Paris pure lard in boxes of 25 kilos (56 lbs.), net weight, are still quoted 570 francs per 100 kilos ($8.00 per 100 lbs.) for export (i. e. without the interior taxes).

TALLOW: Market was firmer during the first part of this month and Paris official quotation for acid melted tallow went up from 280 francs per 100 kilos, naked, at the end of April to 295. However prices declined since and actual Paris official quotation is now only 285 with weak tendency.

VEGETABLE OILS: Market was also firmer during the first part of this month and soap making groundnut oil was quoted up to 410 francs per 100 kilos, naked, against 365 at the end of April. Actual quotation 405/400. Edible grades actually quoted 510 to 540 per 100 kilos, naked, against 475/510 at the end of April. Copra oil actually 295 francs per 100 kilos naked against 310 at the end of April.

EXPORT LARD PROSPECTS

American lard exports should benefit from smaller hog numbers in important producing countries of Western and Central Europe as well as from larger supplies and lower prices of U. S. lard, according to the U. S. Bureau of Agricultural Economics. Reduced European supplies are expected to become increasingly important in affecting lard exports during next few months.

Decline in European hog slaughter during last half of 1937 continued during the first quarter of 1938, although slaughter increased in minor Baltic and Danube exporting countries. Low point in European hog numbers was reached this spring, but the low point for slaughter is expected in the late summer or autumn.

Watch the Classified Advertisements page for bargains in equipment.

Tallows and Greases

WEEKLY MARKET REVIEW

TALLOW.—Tallow market at New York was quiet but steadier during the past week. Extra tallow last sold at 4½c, f.o.b., and about ten tanks were offered to consumers at 4⅝c, f.o.b., but were not taken. There were persistent reports later that consumers were interested in round lots and would pay slightly better than the last sale price.

Because of these reports, light offerings and a firmer trend in other commodities, a better feeling overspread the tallow market. Producers were a little firmer in their ideas and there was no large supply of tallow hanging over the market. Business in finished soaps continued fairly good.

At New York, special was quoted at 4¼@4½c nominal; extra, 4½@4⅝c, f.o.b., and edible, 6c, delivered, ¼c up.

Futures market at New York was slightly stronger in moderate trade. September traded at 4.88 to 4.90 and October at 4.95.

There was nothing new in foreign tallow offerings and little interest was shown at New York. South American No. 1 was quoted at 4⅜@4½c; No. 2, 4⅜@4½c, and edible, 4¾c, all c.i.f.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, June-July shipment, was unchanged at 21s6d. Australian good mixed, June-July shipment, was unchanged at 17s9d.

Prices were higher in the tallow market at Chicago during the past week and sentiment was considerably improved. Some scattered trading last weekend; No. 3 selling at 4⅜c, midwest point, and special salable at 4½c, Chicago. Sellers were asking higher prices and not inclined to move much stuff at prevailing levels. Tank prime sold Tuesday at 4⅞c, Chicago, or up ⅛c, and No. 1 at 4½c, Chicago. Market was firmer at midweek following movement of prime on Tuesday at 4⅞c, Cincinnati. Bids of 5c, Chicago, declined for few tanks prime, any shipment. Market was firm on Thursday and offerings limited. Prime was salable at 5c, Chicago and Cincinnati, for prompt and 5c bid for July. No. 1 sold at 4⅜c, River point, and sales also reported at 4½c, Chicago basis. No. 3 wanted at 4⅜c, Chicago. Chicago quotations, loose basis, on Thursday were:

Edible tallow	5⅛@ 5½
Fancy tallow	@ 5⅛
Prime packers	@ 5
Special tallow	4⅝@ 4¾
No. 1 tallow	@ 4½

STEARINE.—The market for stearine was firmer at New York. Oleo sold at 6c, ex plant, or unchanged to ¼c higher than the previous week.

The market was steady and unchanged at Chicago with prime oleo quoted at 5½@5¾c.

OLEO OIL.—Demand was a little better and the market firmer at New York. Prices were up ¼ to ½c and extra was quoted at 8@8½c; prime, 7½@8c, and lower grades, 7@7½c.

Demand was better at Chicago and the market was firmer. Extra was quoted at 8c and prime at 7½c.

LARD OIL.—Demand was moderate at New York and the market was easier and ¼ to ½c lower. No. 1 was quoted at 8¼c; No. 2, 8c; extra, 8⅞c; extra No. 1, 8½c; extra winter strained, 9c; prime edible, 11c, and prime inedible, 9½c.

(See page 33 for later markets.)

NEATSFOOT OIL.—Demand was slow at New York and the market was off ¼ to ⅜c. Cold test was quoted at 16c; extra, 8⅞c; extra No. 1, 8½c; pure, 11½c, and prime, 9⅛c.

GREASES.—While trade was not large there were indications of fair business in greases at New York. Prices were⅛c higher with yellow and house selling at 4⅛c. Outside greases were reported to have sold at 4¼c. A slightly better tone in tallow and other commodities brought a little more consumer demand for greases. Producers had firmer ideas, but buyers were not inclined to follow upturns readily. There was no pressure of accumulated grease supplies.

At New York, yellow and house was quoted at 4⅛c; brown, 3⅝@3¾c, and choice white, 4⅞@5c nominal.

Greases were firmer at Chicago during the past week and some grades were higher. White grease sold at 5c, Chicago, on Tuesday and more wanted. Yellow grease, 19-21 color, sold at 4½c, Chicago. Several tanks white grease sold at 5c, Chicago prompt, on Wednesday. Chicago quotations, loose basis, on Thursday were:

Choice white grease	5 @ 5¼
A-white grease	4⅝@ 4⅞
B-white grease	@ 4⅛
Yellow grease, 10-15 f.f.a.	4¼@ 4⅛
Yellow grease, 15-20 f.f.a.	4⅛@ 4¼
Brown grease	3⅞@ 4

BY-PRODUCTS MARKETS

Chicago, June 16, 1938.

By-products markets showed considerable improvement this week, with sales at quoted prices and some product commanding a premium over listed prices. Offerings light, buying interest broad.

Blood.

Blood market showed more activity than for some weeks past.

	Unit Ammonia.
Unground	$ @2.40

Digester Feed Tankage Materials.

Tankage market stronger with more product moving.

Unground, 11 to 12% ammonia	$2.40@2.45 & 10c
Unground, 6 to 10%, choice quality	2.65@2.75 & 10c
Liquid stick	@1.75

Packinghouse Feeds.

Good business reported in by-product feeds this week.

	Carlots, Per ton.
Digester tankage meat meal, 60%	$ @37.50
Meat and bone scraps, 50%	@40.00
Raw bone-meal	@35.00
Special steam bone-meal	@40.00

Bone Meals (Fertilizer Grades).

Market continues good and prices stronger.

	Per ton.
Steam, ground, 3 & 50	$18.00@18.50
Steam, ground, 2 & 26	18.00@20.00

Fertilizer Materials.

More activity in fertilizer tankage with sales at improved price levels.

	Per ton.
High grd., tankage, ground, 10@11% am.	$ @ 2.35 & 10c
Bone tankage, ungrd., low gr., per ton	@15.00
Hoof meal	@ 2.25

Dry Rendered Tankage.

Crackling market active at stronger prices.

Hard pressed and expeller unground, per unit protein	$.52½@ .55
Soft prsd. pork, ac. grease & quality, ton	@35.00
Soft prsd. beef, ac. grease & quality, ton	@27.00

Gelatin and Glue Stocks.

Gluestock markets show little price change.

	Per ton.
Calf trimmings	$ @18.00
Sinews, pizzles	@16.00
Cattle jaws, skulls and knuckles	@16.00
Hide trimmings	12.00@13.00
Pig skin scraps and trim, per lb., l.c.l.	4½@ 4¾c

Horns, Bones and Hoofs.

Markets quiet at quoted prices.

	Per ton.
Horns, according to grade	$45.00@75.00
Cattle hoofs, house run	@22.00
Junk bones	13.00@14.00

(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Hog hair market continues quiet with little change in prices for winter and summer hair.

Coil and field dried hog hair	1¼c@2¼c
Processed black winter, per lb.	4c @5c
Cattle switches, each*	1½c@2c

*According to count.

SOAP TAX ELIMINATED

Federal excise tax of 5 per cent on toilet soaps, which has been in effect since 1932, will be eliminated on sales after June 30. Excise on soap was repealed in the revenue act of 1938.

TALLOW FUTURE TRADING

Tallow transactions at New York:

	High.	Low.	Close.
MONDAY, JUNE 13, 1938.			
June	....	....	4.60@4.75
July	....	....	4.60@4.75
August	....	....	4.70@4.85
September	....	....	4.80@4.95
October	....	....	4.87@5.00
November	....	....	4.85n
TUESDAY, JUNE 14, 1938.			
June	....	....	4.65b
July	....	....	4.70b
August	....	....	4.75b
September	4.90	4.88	4.85b
October	4.95	4.95	4.90b
November	....	....	4.90b
WEDNESDAY, JUNE 15, 1938.			
June	....	....	4.75@4.95
July	....	....	4.75@4.95
September	....	....	4.92@5.05
October	....	....	4.97@5.10
November	....	....	5.00b
THURSDAY, JUNE 16, 1938.			
June	....	....	4.76@4.80
July	....	....	4.80@4.90
August	....	....	4.87@5.00
September	....	....	4.98@5.10
October	....	....	5.04@5.17
November	....	....	5.05b
FRIDAY, JUNE 17, 1938.			
July	....	....	4.90@4.97
September	....	....	5.10@5.25

N, nom; b, bid.

MARGARINE TRADE RULES

Proposed trade practice rules for the oleomargarine manufacturing industry, submitted to the Federal Trade Commission by members of the industry and tentatively approved in part by the FTC, have been made public for suggestions and objections. Written communication of any views should be filed with the commission not later than June 27, and an oral hearing will be held by the FTC in Washington then.

It would be an unfair trade practice under the rules to sell margarine below cost to lessen competition; to sell margarine below cost as a "loss leader"; to make or circulate misleading prices or reports; to grant discriminatory discounts or rebates; to pay brokerage and commissions, except for services rendered, to the other party in a transaction; to discriminate by promotional allowances or services between purchasers, or to discriminate in price in any respect contrary to Section 2 of the Clayton act as amended.

It would also be an unfair trade practice to defame a competitor; to withhold from or insert in an invoice misleading information; to induce breach of contracts between competitors and customers; to brand falsely or mark deceptively oleomargarine with respect to grade, quality, quantity, use, content, origin; to make margarine to specifications in violation of state or federal laws; to substitute oleomargarine in sales which does not conform to specifications, samples, or representations, or to applicable federal and state laws.

Making or publication of false or misleading statements concerning grade, quality, material, content, nutritive value would be an unfair trade practice, as would be interference with a competitor's right to purchase raw materials and supplies from whomsoever he chose or to sell his product with the same freedom. Giving anything of value to customer's employes as an inducement to influence purchases, or falsely representing that any type of oleomargarine contains milk, when in fact, cream or food content has been removed, or selling oleomargarine with a fat content below that set in government regulations, would be unfair trade practices.

The industry recommends that members encourage and promote greater consumption of raw materials produced by American agriculture in making their products.

FINANCIAL NOTES

Lever Brothers & Unilever, Ltd., London, England, and Lever Brothers & Unilever N. V. Dutch subsidiary company, earned combined net profit of £9,156,041 (about $44,900,000) during 1937. Gross sales of Lever Brothers & Unilever, Ltd., reached £190,000,000 ($950,000,000) in 1937 with total tonnage sales at nearly 850,000 tons.

St. Louis National Stock Yards has declared a dividend of $1.50, payable July 1 to shareholders of record on June 23.

Rath Packing Co. last week declared a quarterly dividend 33⅓ cents a share, payable July 1 to stockholders of record on June 20.

Procter & Gamble has declared an annual dividend of $2.00 on 8 per cent preferred stock, payable July 15 to shareholders of record on June 24.

See Classified page for good men.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, June 8, 1938, or nearest previous date compared with week ago.

	Sales. Week ended June 15.	High. —June 15.—	Low. —June 15.—	Close. June 15.	Close. June 8.
Amal. Leather..	200	2	2	2	1⅞
Do. Pfd.....	100	15	15	15	14½
Amer. H. & L...	3,500	2⅞	2⅞	2⅞	2⅞
Do. Pfd.....	200	17½	17½	17½	16½
Amer. Stores..	300	7	6⅞	7	6⅞
Armour Ill.....	2,900	4½	4⅛	4¼	4¼
Do. Pr. Pfd...	220	35¾	35½	35½	35
Do. Pfd.....	....	....	....	....	94½
Do. Del. Pfd..	100	90¾	90¾	90¾	92½
Beechnut Pack..	200	103	102	103	101
Bohack, H. C....	....	....	....	....	1¼
Do. Pfd.....	60	14¼	13	14¼	11
Chick. Co. Oil..	....	....	....	....	13½
Childs Co.....	1,600	4⅜	4⅛	4⅜	4⅛
Cudahy Pack....	300	12½	12⅜	12⅜	12⅜
Do. Pfd.....	110	50	50	50	50
First Nat. Strs..	1,000	27	27	27	27¾
Gen. Foods.....	5,100	....	....	....	28⅝
Glidden Co., The.	1,000	16⅞	16⅞	16⅞	16
Gobel Co.....	300	2	2	2	1¾
Gr. A & P 1st Pfd.	175	120	120	120	120
Do. New.....	125	43	42¾	42¾	42½
Hormel, G. A....	....	....	....	....	17⅞
Hygrade Food....	....	....	....	....	1⅜
Kroger G. & B..	2,200	13⅝	13½	13½	13⅝
Libby McNeill...	100	6½	6½	6½	6½
Mickelberry Co..	1,600	2½	2⅜	2⅜	2½
M. & H. Pfd....	....	....	....	....	2½
Morrell & Co....	....	....	....	....	23
Do. Pfd.....	200	38¼	38¼	38¼	39⅞
Nat. Tea.....	1,800	2⅜	2⅜	2⅜	2⅛
Proc. & Gamb...	2,900	47⅞	47⅝	47⅞	47
Do. Pfd.....	150	117	116¾	116¾	116½
Rath Pack.....	....	....	....	....	19
Safeway Strs....	1,100	14⅝	13⅞	13⅞	13
Do. 5% Pfd...	190	70	70	70	70
Do. 6% Pfd...	150	84	83½	84	82
Do. 7% Pfd...	100	93¼	93¼	93¼	91
Stahl Meyer.....	....	....	....	....	1½
Swift & Co.....	2,600	16¼	16	16	16⅝
Do. Intl.....	1,000	25¼	25¼	25¼	25
Trunz Pork.....	....	....	....	....	7½
U. S. Leather...	100	4⅛	4⅛	4⅛	4
Do. A.....	1,400	8	8	8	7
Do. Pr. Pfd...	100	58¼	58¼	58¼	58¼
Wesson Oil.....	600	75	75	75	80¾
Do. Pfd.....	....	....	....	....	72
Wilson & Co....	1,700	3¾	3¾	3¾	3⅝
Do. Pfd.....	100	35	35	35	36¼

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of June 11, 1938, totaled 359,300 lbs.; tallow, none; greases 119,600 lbs.; stearine none.

COTTONSEED PRODUCTS PRODUCED AND CONSUMED

As reported for the ten months ended May 31, 1938 and 1937:

COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills* Aug. 1 to May 31, 1938.	1937.	Crushed Aug. 1 to May 31, 1938.	1937.	On hand at mills May 31, 1938.	1937.
United States	6,471,021	4,448,375	6,041,681	4,884,738	470,915	85,328
Alabama	453,392	332,698	421,202	330,570	12,471	2,845
Arkansas	618,828	446,471	565,287	438,562	53,425	8,535
California	288,828	174,040	230,583	164,794	63,713	10,354
Georgia	613,744	473,066	587,035	465,491	29,037	9,237
Louisiana	284,074	237,776	278,361	238,746	5,917	704
Mississippi	1,008,044	822,518	913,206	784,558	102,804	39,996
North Carolina	288,057	232,811	279,451	232,683	9,017	818
Oklahoma	275,691	82,991	274,455	83,506	1,738	740
South Carolina	281,677	220,114	279,579	220,514	2,748	785
Tennessee	430,764	353,928	414,730	352,752	16,447	1,987
Texas	1,681,442	909,718	1,550,804	910,411	153,510	9,183
All other states	266,480	162,224	246,988	162,351	20,088	144

*Includes seed destroyed at mills but not 42,394 tons and 21,926 tons on hand Aug. 1 nor 141,137 tons and 88,115 tons reshipped for 1938 and 1937 respectively.

COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand August 1.	Produced Aug. 1 to May 31.	Shipped out Aug. 1 to May 31.	On hand May 31.
Crude oil	1937-38	*11,141,266	1,866,947,207	1,838,647,597	*87,418,499
(pounds)	1936-37	19,191,508	1,326,379,858	1,327,452,480	49,141,043
Refined oil	1937-38	†441,052,343	**1,618,835,714	.....	†598,932,277
(pounds)	1936-37	318,873,305	1,287,573,027	.....	567,497,677
Cake and meal	1937-38	41,952	2,698,995	2,459,840	281,107
(tons)	1936-37	65,053	1,975,255	1,956,518	83,790
Hulls	1937-38	43,422	1,554,356	1,424,886	172,892
(tons)	1936-37	25,893	1,113,641	1,060,493	77,041
Linters	1937-38	61,547	1,398,202	912,479	547,270
(running bales)	1936-37	43,819	1,095,615	1,031,148	108,286
Hull fiber	1937-38	1,828	61,885	33,352	30,361
(500-lb. bales)	1936-37	88	45,878	44,200	1,766
Grabbots, motes, etc.	1937-38	7,379	77,028	39,223	45,184
(500-lb. bales)	1936-37	2,991	51,038	44,343	9,686

*Includes 4,272,188 and 33,040,301 pounds held by refining and manufacturing establishments and 4,369,480 and 23,578,990 pounds in transit to refiners and consumers August 1, 1937 and May 31, 1938 respectively.

†Includes 13,349,453 and 5,757,745 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,957,878 and 8,288,037 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1937 and May 31, 1938 respectively.

**Produced from 1,775,395,023 pounds of crude oil.

Vegetable Oils

WEEKLY MARKET REVIEW

COTTONSEED oil futures backed and filled in a liberal volume of trade at New York during the past week, but made no headway in either direction. Bulges ran into considerable selling of July and new crop months by refiners, as well as some profit taking. There was good scattered buying to limit the downturns.

The market was favorably influenced at times by reports of wet weather in the South; there was a general impression that the cotton crop lost ground during the first half of the month and some reduced their estimates to around 12,000,000 bales. All states except Louisiana have received more than normal rainfall so far. There has been less rain over the Belt during the past few days.

Allied markets showed more strength at times and were influenced by the advance in the gold price abroad.

Cash oil trade was quiet during the week. May cottonseed oil consumption amounted to 273,266 bbls. compared with 189,042 bbls. in May, 1937. Consumption for the first 10 months of the season amounted to 3,652,000 bbls. against 2,472,000 bbls. the same time last season. Visible supply at the beginning of June was 2,036,300 bbls. compared with 1,500,700 bbls. the same time last season.

Carryover To Be Large

The figures indicated that carryover will be large, possibly amounting to 1,500,000 bbls. or more. Cash handlers believe that 600,000 bbls. will be distributed during the last two months of the season if prices are steady. Rising prices might lift consumption for the two months to 800,000 bbls. Total for the season is expected to run well above 4,000,000 bbls. for a new high.

The prospects for June consumption appear favorable compared with a year ago. Consumer demand continued to be hand-to-mouth during the past week, but need for immediate or quick delivery indicated that consumers' stocks were not very large.

It is reported that about 250 tons of Chinese semi-bleachable cotton oil sold to the Pacific coast during the past week on a basis of 4.10c. Brazilian cotton oil was offered to the Pacific coast at 4.40c while Japanese cotton oil afloat was offered at 4.45c, New York. Foreign offerings of cottonseed oil are not heavy enough to offset a possible scarcity of domestic bleachable cottonseed oil. Some observers contend that the scarcity of bleachable oil may easily become acute before the season's end. However, no one seems to want the July oil and there has been considerable liquidation this week.

COCOANUT OIL.—A firm tone prevailed in the market at New York owing to scarcity of offerings of copra from either the Philippine or South Sea Islands. Europe was seeking copra. At New York, nearby oil was held at 3¼c. Nearby oil was quoted at 2¾c and forward shipments at 3c on the Pacific coast.

SOYBEAN OIL.—Buyers and sellers were slightly apart in light trade. The tone was better, however, with the market at New York quoted at 5⅛@5¼c.

CORN OIL.—Sales were reported on a basis of 7⅛c, Chicago. Demand continued rather limited at New York.

PALM OIL.—An improved tone abroad resulted in a better feeling at New York. Nigre was quoted at 2.85c and Sumatra at 3¼c.

PALM KERNEL OIL.—Demand was small and the market nominal at New York at 3¾c.

OLIVE OIL FOOTS.—Trade was quiet at New York and the market was steady at 6⅞c.

PEANUT OIL.—Crude was quoted at 6⅝c nominal. The market is waiting for trading in new crop peanuts.

COTTONSEED OIL.—Valley and Southeast were quoted at 6½c nominal on Wednesday; Texas, 6⅝c nominal, and Dallas, 6½c nominal.

Market transactions at New York:

Friday, June 10, 1938

	Sales.	—Range— High.	Low.	—Closing— Bid.	Asked.
June	....	....	....	795	a nom
July	28	805	797	797	a 799
Aug.	....	....	....	780	a nom
Sept.	30	790	780	782	a trad
Oct.	12	783	775	777	a trad
Nov.	....	....	....	775	a nom
Dec.	25	779	773	775	a trad
Jan.	19	779	775	776	a trad

Saturday, June 11, 1938

June	....	....	....	800	a nom
July	18	800	800	800	a trad
Aug.	....	....	....	790	a nom
Sept.	25	791	785	791	a trad
Oct.	7	785	782	785	a 787
Nov.	....	....	....	785	a nom
Dec.	26	785	779	785	a trad
Jan.	7	781	780	785	a 786

Monday, June 13, 1938

June	....	....	....	785	a nom
July	19	799	790	791	a trad
Aug.	....	....	....	780	a nom
Sept.	12	786	778	778	a trad
Oct.	5	778	776	773	a 775
Nov.	....	....	....	780	a nom
Dec.	15	779	769	770	a trad
Jan.	5	777	777	771	a 773

Tuesday, June 14, 1938

June	....	....	....	785	a nom
July	11	789	783	789	a trad
Aug.	....	....	....	780	a nom
Sept.	36	781	772	781	a trad
Oct.	15	776	767	775	a trad
Nov.	....	....	....	770	a nom
Dec.	32	772	763	772	a trad
Jan.	31	773	765	773	a trad

Wednesday, June 15, 1938

June	....	....	....	....	a ....
July	17	795	788	791	a 795
Aug.	....	....	....	780	a nom
Sept.	28	787	780	786	a 787
Oct.	14	780	775	780	a trad
Nov.	....	....	....	770	a nom
Dec.	28	778	771	778	a trad
Jan.	18	779	772	778	a 79tr

Thursday, June 16, 1938

July	....	795	790	....	a 794
Sept.	....	796	789	....	a nom
Oct.	....	791	782	784	a 785
Dec.	....	787	780	783	a nom
Jan.	....	787	780	783	a nom

Sales, 139 contracts.

(See page 33 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., June 16, 1938—Cotton oil futures were up about 10 points the past week for new crop months. Crude, firm at 6⅝c lb.; Valley offering extremely light. Bleachable firm, with desirable lots scarce. Soap stock unchanged with fair demand. May oil consumption exceeded average expectation, with June thus far reported still better. Bad crop news could quickly stimulate both price and demand.

Dallas

(Special Wire to The National Provisioner.)

Dallas, Texas, June 16, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipments, $21.50. Prime cottonseed oil 6⅝@6½c.

COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For nine months ended April 30, 1938 and 1937:

Exports:	1938.	1937.
Oil, crude, lbs.	2,340,454	179,965
Oil, refined, lbs.	4,420,926	1,944,428
Cake and meal, tons	83,647	4,189
Linters, running bales	224,924	204,954
Imports:		
Oil, crude, lbs.	*42,912	17,450,639
Oil, refined, lbs.	*36,092,917	102,900,203
Cake and meal, tons	3,622	24,778
Linters, bales	12,743	39,618

*Amounts for May not included above are 3,860,674 pounds refined "entered directly for consumption," 1,524,433 refined, "withdrawn from warehouse for consumption," and 448,632 refined, "entered directly into warehouse."

HULL OIL MARKETS

Hull, England, June 15, 1938.—Refined oil, 19s. 6d. Egyptian crude cottonseed oil, 16s. 6d.

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—A moderate movement of a little over 40,000 hides has been reported so far this week, with prices generally unchanged from those established in trading at the close of last week, but with some June hides included in instances at the same figures obtained for Apr.-May take-off; branded cows sold off ¼c. The movement at the close of last week, previously reported, brought the total for that week to around 80,000 hides.

There were intimations also of some quiet sales this week in a scattered way, with possibly some adjustment in date of take-off, depending upon point of production. Scattered inquiries for hides were reported late this week but interest was mostly in lighter stock, and trading has been confined to the more popular descriptions such as Colorados and branded cows, an indication of the limited demand.

One lot of 2,100 Apr. and early May native steers sold early this week at 9c. Extreme light native steers sold at close of last week at 9c for May-June take-off.

Butt branded steers sold late last week at 9c for Apr.-May take-off. Total of 7,700 Apr.-May-June Colorados moved this week at 8½c, steady with the figure paid late last week for Apr.-May hides. Heavy Texas steers are quoted nominally at 9c, and light Texas steers at 8c, for same take-off. About 4,000 Apr. to June extreme light Texas steers sold at 8c, with branded cows.

May-June heavy native cows are held at 8½c, with prior to April take-off available at 8c. Association sold 3,000 June light native cows at 8½c, steady with their sales last week; tanner bids of 8¼c for May-June light cows were declined late this week by packers. About 13,000 branded cows sold at 8c for Apr.-May and 7½c for winter take-off; later, 11,000 Mar.-Apr.-May branded cows moved also at 8c, and this figure declined for May-June take-off.

Native bulls sold last week at 7c for mostly Apr.-May take-off, some dating earlier; branded bulls last sold at 6c.

With the in-between season on shoe production at hand, and the general business outlook none too encouraging for the near future packers appear to be showing a disposition to take on what business is offered whenever it is possible to get together on a fairly reasonable basis, as indicated by the inclusion of June hides on some sales.

LATER: One lot 1,600 Apr.-May-June native steers sold at 9c.

OUTSIDE SMALL PACKER HIDES.—Buyers have shown no interest this week in outside small packer all-weights; some bids in the market from dealers last week at 7½c for May offerings of May take-off at 7¾c, selected, Chgo. freight, attracted no tanner bids; some May hides reported to be available in small lots at 7½c, brands ½c less.

FOREIGN WET SALTED HIDES.—A fair movement was reported in the South American market at steady prices. One lot of 4,000 Anglos sold early to the States at 57 pesos, equal to 9½c, c.i.f. New York, steady with price paid last week. A sale of 4,500 Uruguay Nacional steers was reported at $31.50 Uruguay gold, equal to about 10¼c; 4,000 LaBlancas moved later at 57 pesos or 9½c; 2,000 LaPlatas sold at 57 pesos, or 9 9/16c, the dollar being easier; 2,800 Nacional cows sold at 9 11/16c. Later, 4,000 LaPlatas sold to Japan at 57 pesos or 9 9/16c.

COUNTRY HIDES.—Trade in country hides was about at a standstill. There appear to be plentiful supplies of hides at interior points but holders are not pressing for business in the face of present lack of interest, in the hope of finding a firmer market later. Untrimmed all-weights are quiet and talked around 6c nom., selected, del'd Chicago, for stock around 47 lb. avge. Heavy steers and cows offered at 6c flat with no bids. No demand for buff weights and trimmed stock quoted around 6½c nom. Trimmed extremes quoted nominally around 7½c, with 7¾c asked. Bulls available at 5c flat. All-weight branded hides 5@5¼c flat nom.

CALFSKINS.—All packers moved most of their May calfskin production previous week, basis 15c for northern heavies 9½/15 lb., 15½c for Detroit, Cleveland and Evansville heavies, and 14c for all lights under 9½ lb.; Milwaukee all-weights sold at 14¼c for packers, and some Jan. to May southern calf at 10c. Another packer sold 11,000 Jan. to May southern calf at close of last week also at 10c, cleaning up the old accumulation on that description. No action as yet on May River point heavies, which are offered at 14c without encountering any buying interest; production was small and only couple cars involved.

City calfskins have been quiet and collectors reduced their asking price a half-cent to 10½c for the 8/10 lb. but appear to be holding the 10/15 lb. firmly for 11½c, but no bids reported. Outside cities, 8/15 lb., nominal around 10½c; straight countries available at 8c flat. Chicago city light calf and deacons last sold at 77½c; this figure reported bid, with none offered.

KIPSKINS.—Three packers moved their May kipskin production couple weeks back at 12½c for northern natives and 11½c for northern overweights, southerns a cent less, with a take-off were withdrawn later, and few brands at 8½c. Later, the fourth packer sold May over-weights at a half-cent advance, or 12c for northerns and 11c for southerns; however, 5,000 May natives moved at close of last week at steady price of 12½c for northerns and 11½c for southerns.

Holdings of city kipskins are light and accumulation slow but no buying interest reported and some are available at 10c. Outside cities nominal around 9½c; straight countries 7¾c flat asked.

LATER: Car city kipskins sold at 9½c.

Packer May regular slunks sold last week at 60c.

HORSEHIDES.—Nominal quotations are a shade lower for horsehides, due to lack of activity. Good city renderers, with manes and tails, quoted around $2.50 top for actual business, selected, f.o.b. nearby points; ordinary trimmed renderers $2.20@2.30, del'd Chgo.; mixed city and country lots $1.90@2.00, Chgo.

SHEEPSKINS.—Dry pelts quoted 11c, del'd Chgo., paid recently. Some irregularity in quotations on big packer shearlings. One packer reports moving eight cars this week and is sold ahead to end of month, in a range of 50@55c for No. 1's, 32½@35c for No. 2's, which constitute bulk of production, and 17½c for No. 3's, with difference in grading reported to be a factor here. A large accumulation in another direction is reported to have sold late last week on private terms, with this house now asking 50c, 35c and 20c for the three grades. One dealer reports the sale of a car, not big four but outside packer production, early in the week at 35c for a few No. 1's, 20c for No. 2's and 12½@15c for No. 3's. Pickled skins quiet and production light, with $3.25 per doz. asked for spring lambs; winter skins last sold at $2.50, previous week. Spring lamb pelts quoted in a range of 82½@90c per cwt. live lamb, reported to have been paid recently; some quoting 80@85c nom. at present.

New York

PACKER HIDES.—One packer around mid-week sold 2,800 June Colorados at 8½c and 2,300 April Colorados at 8c, and is credited with having moved Mays quietly earlier, Colorados being the most popular steer selection recently. No other steer trading reported but some scattered quiet trades are thought to have been made recently.

CALFSKINS.—Car collector's 7-9 calfskins was reported this week at $1.30, firm price for this weight; offerings from collectors are said to be available on other weights on basis of last sales, 5-7's at $1.05 and 9-12's at $2.20. Packer holdings are reported light, following a fairly good movement last week, with 5-7's quoted around $1.25, 7-9's $1.50@1.55, and 9-12's $2.40.

CHICAGO HIDE FUTURES

On the opening day of hide trading on the Chicago Mercantile Exchange nearly $80,000 worth of business was

done and hide and leather interests from New York, Boston, St. Louis, Milwaukee and the West coast participated. Tonnage involved in the transactions totaled 720,000 lbs.

The week's trading was as follows:

Monday, June 13, 1938—Trading in hide futures began at 9:00 a.m. C.D.S. time, today on the Chicago Mercantile Exchange. Life of hide certificate one year from removal from pack. Total of 23 lots sold. Close: Sept. 8.81; Dec. 9.02; Mar. 9.30.

Tuesday, June 14, 1938—Close: Sept. 8.85@8.86; Dec. 9.07@9.10; Mar. 9.30@9.35; sales 14 lots. Closing unchanged to 5 higher.

Wednesday, June 15, 1938—Close: Sept. 9.00; Dec. 9.25; Mar. 9.37 b; sales 6 lots. Closing 7@18 higher.

Thursday, June 16, 1938—Close: Sept. 8.95; Dec. 9.20; Mar. 9.35; sales 10 lots. Closing 2@5 lower.

Friday, June 17, 1938.—Close: Sept., $8.90; Dec., $9.20; Mar., $9.38. Sales, 11 lots. Closing 5 lower to 3 higher.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended June 17, 1938, with comparisons:

PACKER HIDES.

	Week ended June 17.	Prev. week (Rev.).	Cor. week, 1937.
Hvy. nat. strs.	@ 9	@ 9n	16½@17
Hvy. Tex. strs.	@ 9n	@ 9n	16½@17
Hvy. butt brnd'd strs.	@ 9	@ 9	16½@17
Hvy. Col. strs.	@ 8½	@ 8½	16 @16½
Ex-light Tex. strs.	@ 8	8¼@ 8½	15 @15¼
Brnd'd cows..	@ 8	8¼@ 8½	15 @15¼
Hvy. nat. cows.8	@ 8½	@8½ax	15½@15¾
Lt. nat. cows.	@ 8½	8½@ 8¾	15½@15¾
Nat. bulls	@ 7	@ 7	@13
Brnd'd bulls..	@ 6	@ 6	@12
Calfskins 14	@15	14 @15	24 @27
Kips, nat.	@12½	12½@13n	@17½
Kips, ov-wt.	@12	@12	@16
Kips, brnd'd.	@ 8½	@ 8½	@15
Slunks, reg.	@60	@60	@1.05
Slunks, hrls..	@25n	@25n	@45

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts..	7¼@ 7¾	7½@ 8	13½@14½
Branded	6¾@ 7¼	7 @ 7½	13 @14
Nat. bulls....	@ 6	6 @ 6½	11 @11½
Brnd'd bulls..	@ 5½	5½@ 5¾	10 @10½
Calfskins 10½	@11½ax	11@12ax	20 @24
Kips	@10ax	10¼@10½	@15½
Slunks, reg...50	@55n	50 @55n	90 @95n
Slunks, hrls..20	@25n	20 @25n	35 @40n

COUNTRY HIDES.

Hvy. steers.. 6	@ 6¼	6¼@ 6½	@11n
Hvy. cows.... 6	@ 6¼	6¼@ 6½	@11n
Buffs	@ 6½	@ 6¾	12½@12½
Extremes 7½	@ 7¾	@ 7¾	13¼@13½
Bulls	@ 5ax	@ 5	@ 9½
Calfskins	@ 8ax	8¾@ 9ax	@16
Kips	@ 7¾ax	@ 8n	13¼@13½
Horsehides ..1.90	@2.50	2.00@2.70	4.25@5.40

SHEEPSKINS.

Pkr. lambs...	.....	.....	.....
Sml. pkr. lambs	.....	.....	.....
Pkr. shearlgs.45	@50	45 @55	1.30@1.40
Dry pelts	@11	11 @11½	20 @22

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to June 16, 1938: To the United Kingdom, 109,441 quarters; to the Continent, 12,435. Last week to the United Kingdom, 78,547 quarters; to the Continent, 64,302.

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions

Lard backed and filled during the latter part of the week with grains and hogs; the undertone was barely steady. Hog top at Chicago was $9.25.

Cottonseed Oil

Cotton oil made new highs for current movement under further wet weather in the South, strength in cotton and unfavorable crop comments, but profit-taking professional selling checked upturns. July lost its premium over September. Some fear July tenders. Cash oil demand was hand to mouth but consumer stocks believed relatively small.

Quotations on bleachable cottonseed oil at close of market on Friday were: July, 7.94; Sept., 7.94; Oct., 7.87; Dec., 7.85; Jan. 1939, 7.84. Sales 155 lots. Closing steady.

Tallow

Extra tallow quoted at 4⅝c lb., f.o.b.

Stearine

Stearine, 6c.

Friday's Lard Markets

New York, June 17, 1938.—Prices are for export. Lard, prime Western, $8.90 @9.00; middle Western, $8.80@8.90; city, 8⅜c; refined continent, 9c; South American, 9⅛c; Brazil kegs, 9¼c; shortening, 10c in carlots.

N. Y. HIDE FUTURE MARKETS

Saturday, June 11, 1938—Close: June 8.44; Sept. 8.74; Dec. 9.04; Mar. 9.27 n; June (1939) 9.49 n; sales 30 lots. Closing 9@16 higher.

Monday, June 13, 1938—Close: June 8.28 n; Sept. 8.58@8.59; Dec. 8.85@8.88; Mar. 8.97 b; June (1939) 9.08 n; sales 46 lots. Closing 16@41 lower.

Tuesday, June 14, 1938—Close: June 8.32; Sept. 8.62; Dec. 8.92; Mar. 9.01@9.10; June (1939) 9.11 n; sales 96 lots. 3@7 higher.

Wednesday, June 15, 1938—Close: June 8.53 n; Sept. 8.73; Dec. 9.03; Mar. 9.16 n; June (1939) 9.26 n; sales 79 lots. Closing 11@21 higher.

Thursday, June 16, 1938—Close: June 8.51; Sept. 8.71@8.73; Dec. 9.00; Mar. 9.13 n; June (1939) 9.23 n; sales 66 lots. Closing 2@3 lower.

Friday, June 17, 1938—Close: June $8.46 n; Sept. $8.66; Dec. $8.95@8.96; Mar. 9.07 n; June, 1939, 9.18 n; sales 43 lots. Closing 5@6 lower.

BRITISH PROVISION MARKETS

Liverpool, June 17, 1938.—Provision market quiet and unchanged; demand for hams lessening; poor demand for lard.

Friday's prices were: Hams, American cut, 93s; ham, long cut, exhausted; short backs, unquoted; bellies, English, 65s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 87s; Canadian Cumberlands, 81s; spot lard, 46s 6d.

BRITISH PROVISION IMPORTS

Liverpool Provision Trade Association reports May imports as follows:

Bacon (including shoulders), cwts.	27,663
Hams, cwts.	37,935
Lard, tons	1,381

Approximate weekly consumption ex-Liverpool stocks is given below:

	Bacon, cwts.	Hams, cwts.	Lard, tons.
May, 1938	6,300	7,563	239
April, 1938	6,712	7,356	201
May, 1937	8,251	8,539	121

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 11, 1938, were 3,453,000 lbs.; previous week, 3,224,000 lbs.; same week last year, 3,541,000 lbs.; from January 1 to June 11 this year, 105,913,000 lbs.; for the same period one year ago, 124,360,000 lbs.

Shipments of hides from Chicago for the week ended June 11, 1938, were 3,945,000 lbs.; previous week, 3,576,000 lbs.; same week last year 3,699,000 lbs.; from Jan. 1 to June 11, 1938, 98,150,000 lbs.; 1937 period, 125,063,000.

CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on June 14, 1938, with comparisons:

	June 14, 1938.	May 31, 1938.	June 14, 1937.
P. S. lard	65,667,408	64,756,907	111,721,102
Other kinds of lard	3,653,399	3,808,076	5,151,837
D. S. cl. bellies[1]	7,134,311	7,549,114	13,622,816
D. S. rib bellies[1]	978,244	1,064,163	931,609
Ex. sh. cl. sides,[1] lbs.	1,800	1,800	1,100

[1]Made since October 1, 1937.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended June 17, 1938, totaled 15 bbls. pork; 354,640 lbs. of lard and 189,180 lbs. of bacon.

Live Stock Markets
WEEKLY REVIEW

Buying Livestock on Order

PACKERS buying livestock on order will be interested in a complaint and order filed by the Secretary of Agriculture (Docket No. 948), involving a dispute between a packer and a livestock buying company, and showing liability of the packer for the acts of his agent. In his ruling in this case the Secretary pointed out that if the livestock buying agency in question "was the agent of the defendant, then defendant as principal should have recognized the rule of law that a principal is bound by the acts of its agent while acting within the scope of the employment."

In the cease and desist order issued in this case the Secretary required that the company, its officers, agents and employes, "and each of them, cease and desist from engaging in and using the unfair and deceptive practice of purchasing livestock in interstate commerce through a buying agent, and thereafter failing and refusing to recognize, accept and be bound by the acts done and performed by its buying agents while acting within the scope of their employment."

This order, issued under authority of the Packers and Stockyards act, points to the need of every order-buying packer being certain that the agency representing him is responsible in every particular and indulges in no practices for which the packer himself would not be willing to be held responsible.

STEER RUNS AND COST

Steers at Chicago averaged 10c higher during the week ended June 11 than the previous week, $2.29 lower than in the same week a year ago and only 2c under the 3-year average for the week. Good steers brought up the average over a week earlier. Choice and prime kinds averaged $9.96, good $9.16, medium $8.30 and plain $7.32. Medium and plain kinds averaged slightly less than in the previous week, but near the 3-year-average for the period while choice and prime kinds were $1.24 per cwt. less, good 95c less than in the 3-year period. The steer supply during the week of June 11, this year, at 20,917 head was considerably higher than receipts in the other periods under comparison.

CALIF. INSPECTED SLAUGHTER

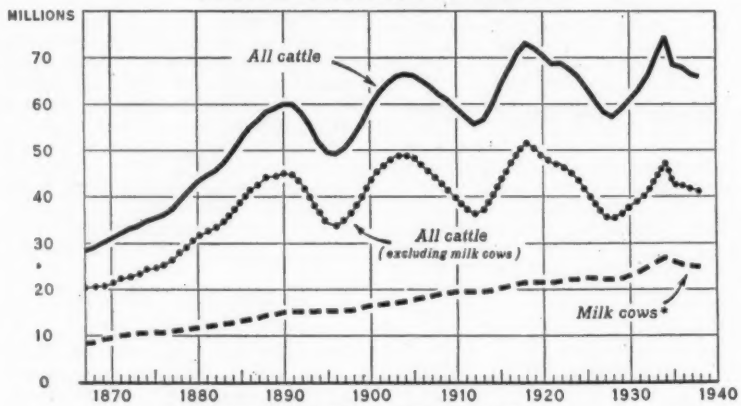
State-inspected kill for May:

	Number.
Cattle	59,509
Calves	36,757
Hogs	141,583
Sheep	66,104

Meat food products produced:

	Lbs.
Sausage	2,996,887
Pork and beef	2,131,264
Lard and lard substitutes	1,230,123
Chili	3,620
Total	6,361,894

ALL CATTLE: NUMBER ON FARMS JANUARY 1, UNITED STATES, 1867-1938



*COWS AND HEIFERS 2 YEARS OLD AND OVER KEPT FOR MILK
DATA FOR 1938 ARE PRELIMINARY

CATTLE IN THE UNITED STATES, 1867-1938

This chart shows the trend of cattle population in the United States during the past 70 years. As the rise in dairy cattle has been steady, fluctuations are accounted for by beef cattle. While there has been a decided upward trend during the period, this has moved in cycles, reaching its peak around 1934 and showing a decline since that time.

Beef cattle production reached its peak during the war years. The next high point was in 1934, then numbers dropped at the beginning of 1938. In spite of some decline in dairy cattle population, this class remained near the peak of the period. (Chart U. S. Bureau of Agricultural Economics.)



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CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended June 9.	Last week.	Same week 1937.
Toronto	$7.60	$7.50	$9.25
Montreal	7.75	7.75	8.75
Winnipeg	7.25	7.75	9.00
Calgary	7.00	7.25	8.75
Edmonton	7.00	7.00	8.00
Prince Albert	6.00	6.00	6.50
Moose Jaw	6.50	7.00	8.00
Saskatoon	6.25	6.25	8.00

VEAL CALVES.

Toronto	$8.50	$9.00	$8.25
Montreal	8.00	8.00	8.00
Winnipeg	7.50	7.50	6.50
Calgary	6.50	8.00	6.00
Edmonton	6.00	7.00	5.00
Prince Albert	5.00	5.00	5.00
Moose Jaw	6.50	7.00	8.25
Saskatoon	6.75	7.00	8.25

SELECT BACON HOGS.

Toronto	$10.50	$10.90	$9.25
Montreal (1)	10.75	11.25	9.25
Winnipeg (1)	10.00	11.00	8.25
Calgary	9.50	10.00	8.10
Edmonton	9.50	10.35	8.00
Prince Albert	10.00	10.75	8.00
Moose Jaw	9.85	10.85	8.10
Saskatoon	10.25	10.75	8.00

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	$13.00	$13.00	$13.00
Montreal	14.00	13.00	13.55
Winnipeg	11.00	12.00	10.00
Calgary	10.25	10.75	10.50
Edmonton	9.00	9.00	10.00
Prince Albert	10.00	10.00	8.00
Moose Jaw	10.00	....	10.00
Saskatoon	10.00	10.00	8.00

RECEIPTS AT CHIEF CENTERS

Week ended June 11, 1938:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended June 11	188,000	289,000	312,000
Previous week	174,000	261,000	234,000
1937	174,000	256,000	248,000
1936	194,000	310,000	213,000
1935	176,000	229,000	297,000

At 11 markets:	Hogs.
Week ended June 11	236,000
Previous week	224,000
1937	199,000
1936	247,000
1935	193,000
1934	332,000
1933	497,000
1932	382,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended June 11	127,000	189,000	177,000
Previous week	113,000	174,000	159,000
1937	111,000	149,000	134,000
1936	136,000	204,000	117,000
1935	124,000	162,000	149,000
1934	149,000	288,000	128,000
1933	146,000	424,000	181,000
1932	115,000	323,000	200,000

U. S. INSPECTED HOG KILL

At 8 points for the week ended June 10, 1938, compared with previous week and like week in 1937:

	Week ended June 10.	Prev. week.	Cor. week, 1937.
Chicago	77,404	66,400	63,158
Kansas City, Kansas	21,938	18,932	11,505
Omaha	15,373	17,630	13,095
St. Louis & East St. Louis	44,536	36,379	33,028
Sioux City	11,560	11,386	10,267
St. Joseph	9,858	10,127	7,919
St. Paul	22,621	19,390	22,485
N. Y., Newark and J. C.	35,500	36,443	30,007
Total	238,290	216,637	191,464

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 19,947 cattle, 4,680 calves, 30,873 hogs and 5,730 sheep.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, June 16, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
BARROWS AND GILTS:					
Good-choice:					
140-160 lbs.	$ 8.65@ 9.20	$ 8.60@ 9.00	$ 8.50@ 8.75	$ 8.50@ 8.85	$ 9.05@ 9.15
160-180 lbs.	8.85@ 9.25	8.85@ 9.15	8.70@ 8.85	8.60@ 8.90	9.05@ 9.15
180-200 lbs.	9.00@ 9.30	9.00@ 9.15	8.75@ 8.85	8.75@ 8.90	9.00@ 9.15
200-220 lbs.	9.00@ 9.30	9.00@ 9.15	8.75@ 8.85	8.80@ 8.90	8.80@ 9.10
220-250 lbs.	9.00@ 9.25	9.00@ 9.15	8.75@ 8.85	8.70@ 8.90	8.60@ 8.90
250-290 lbs.	8.85@ 9.15	8.85@ 9.10	8.50@ 8.80	8.55@ 8.85	8.20@ 8.65
290-350 lbs.	8.60@ 8.95	8.60@ 8.90	8.15@ 8.60	8.35@ 8.75	8.00@ 8.25
Medium:					
140-160 lbs.	8.15@ 8.65	8.00@ 8.75	.....	.....	8.50@ 9.05
160-180 lbs.	8.25@ 8.85	8.15@ 8.90	.....	.....	8.50@ 9.05
180-200 lbs.	8.50@ 9.00	8.40@ 8.90	.....	.....	8.50@ 9.00
PACKING SOWS:					
Good:					
275-350 lbs.	8.15@ 8.35	7.90@ 8.25	7.90@ 8.00	7.90@ 8.10	7.60@ 7.90
350-425 lbs.	7.75@ 8.25	7.75@ 8.15	7.85@ 7.95	7.65@ 7.95	7.50@ 7.65
425-550 lbs.	7.40@ 7.85	7.50@ 7.85	7.50@ 7.90	7.50@ 7.90	7.40@ 7.55
Medium, 275-550 lbs.	7.00@ 7.75	7.15@ 7.85	.....	.....	.....
SLAUGHTER PIGS:					
Good-choice, 100-140 lbs.	8.35@ 8.85	8.40@ 8.75	.....	.....	9.15@ 9.75
Medium, 100-140 lbs.	7.85@ 8.65	7.90@ 8.60	.....	.....	.....
Slaughter Cattle, Calves and Vealers:					
STEERS, choice:					
750- 900 lbs.	9.25@10.00	9.25@10.00	8.75@ 9.75	9.00@10.00	8.85@ 9.60
900-1100 lbs.	9.50@10.25	9.50@10.25	9.00@10.00	9.15@10.10	9.15@ 9.85
1100-1300 lbs.	9.60@10.50	9.50@10.25	9.25@10.25	9.25@10.25	9.35@10.00
1300-1500 lbs.	9.75@10.50	9.50@10.25	9.25@10.25	9.25@10.25	9.35@10.15
STEERS, good:					
750- 900 lbs.	8.50@ 9.25	8.50@ 9.50	8.00@ 8.75	7.75@ 9.15	8.00@ 9.15
900-1100 lbs.	8.50@ 9.60	8.50@ 9.50	8.25@ 9.25	8.00@ 9.25	8.15@ 9.35
1100-1300 lbs.	8.50@ 9.60	8.75@ 9.50	8.25@ 9.25	8.25@ 9.35	8.40@ 9.35
1300-1500 lbs.	8.75@ 9.75	8.75@ 9.50	8.50@ 9.25	8.25@ 9.35	8.50@ 9.50
STEERS, medium:					
750-1100 lbs.	7.50@ 8.50	7.50@ 8.75	7.25@ 8.25	6.50@ 8.25	7.25@ 8.40
1100-1300 lbs.	7.75@ 8.75	7.50@ 8.75	7.75@ 8.50	6.85@ 8.25	7.65@ 8.65
STEERS, common:					
750-1100 lbs.	6.50@ 7.75	7.00@ 7.50	6.50@ 7.75	5.75@ 6.85	6.35@ 7.65
STEERS AND HEIFERS:					
Choice, 550-750 lbs.	9.00@10.00	9.00@ 9.75	8.50@ 9.25	8.50@ 9.50	8.60@ 9.50
Good, 550-750 lbs.	8.25@ 9.00	8.00@ 9.00	7.75@ 8.50	7.50@ 8.50	7.75@ 8.85
HEIFERS:					
Choice, 750-900 lbs.	9.00@10.00	9.00@ 9.75	8.50@ 9.25	8.50@ 9.50	8.60@ 9.35
Good, 750-900 lbs.	8.25@ 9.25	8.00@ 9.00	7.75@ 8.50	7.50@ 8.50	7.75@ 8.75
Medium, 550-900 lbs.	7.50@ 8.25	7.00@ 8.00	6.75@ 7.75	6.25@ 7.50	7.00@ 8.00
Common, 550-900 lbs.	6.50@ 7.50	6.25@ 7.00	5.75@ 6.75	5.25@ 6.25	5.85@ 7.00
COWS, all weights:					
Choice	7.50@ 8.25	.....	7.00@ 7.50	.....	.....
Good	6.75@ 7.50	6.00@ 7.00	6.25@ 7.00	6.00@ 7.00	6.35@ 7.00
Medium	6.25@ 6.75	5.50@ 6.00	5.50@ 6.25	5.25@ 6.00	5.75@ 6.35
Common	5.50@ 6.25	4.75@ 5.50	5.00@ 5.50	5.00@ 5.25	5.15@ 5.75
Low cutter and cutter	3.75@ 5.50	3.75@ 4.75	4.00@ 5.00	3.75@ 5.00	3.50@ 5.15
BULLS, yearlings excluded:					
All weights:					
Good	6.25@ 7.00	6.50@ 7.00	6.00@ 6.75	6.15@ 6.50	6.15@ 6.50
Medium	6.25@ 6.90	6.00@ 6.50	5.75@ 6.25	5.25@ 6.15	5.50@ 6.15
Cutter and common	5.25@ 6.25	4.75@ 6.00	5.25@ 5.75	4.75@ 5.50	4.75@ 5.50
VEALERS (all weights):					
Choice	8.50@ 9.50	8.75 only	8.00@ 9.00	8.00@ 8.50	8.00@ 9.00
Good	8.00@ 9.00	7.50@ 8.75	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00
Medium	7.00@ 8.00	6.25@ 7.50	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00
Cull and common	5.50@ 7.00	4.50@ 6.25	5.00@ 6.00	4.50@ 6.00	4.50@ 6.50
CALVES: 250-400 lbs.:					
Choice	7.50@ 8.50	7.50@ 8.75	7.50@ 8.50	7.75@ 8.50	7.50@ 8.50
Good	6.50@ 7.50	6.50@ 7.50	6.50@ 7.50	6.75@ 7.75	6.50@ 7.50
Medium	5.50@ 6.50	5.75@ 6.50	5.50@ 6.50	5.75@ 6.75	5.50@ 6.50
Common	5.00@ 5.50	4.75@ 5.75	4.50@ 5.50	4.75@ 5.75	5.00@ 5.50
Slaughter Lambs and Sheep:*					
SPRING LAMBS:					
Choice	9.25@ 9.50	9.25@ 9.50	8.50@ 9.00	8.75@ 9.15	9.00@ 9.25
Good	8.75@ 9.25	8.75@ 9.25	8.00@ 8.50	8.25@ 8.75	8.50@ 9.00
Medium	8.00@ 8.75	7.50@ 8.75	7.25@ 8.00	7.25@ 8.25	7.50@ 8.50
Common (plain)	7.00@ 8.00	6.00@ 7.50	5.75@ 7.25	6.00@ 7.25	.....
LAMBS (Shorn):					
Choice	6.40@ 6.75	6.25@ 6.50	6.00@ 6.50	6.75@ 7.00	6.00@ 6.25
Good	5.75@ 6.40	5.50@ 6.25	5.50@ 6.00	6.00@ 6.75	5.50@ 6.00
Medium	5.00@ 5.75	4.75@ 5.50	5.00@ 5.50	5.00@ 6.00	5.00@ 5.50
Common (plain)	4.25@ 5.00	4.00@ 4.75	4.50@ 5.00	4.00@ 5.00	4.50@ 5.00
EWES (Shorn):					
Good-choice	3.25@ 3.75	2.75@ 3.50	3.00@ 3.50	3.00@ 3.60	3.00@ 3.50
Common (plain) & medium.	2.00@ 3.25	1.50@ 2.75	1.50@ 3.00	1.50@ 3.00	1.50@ 3.00

*Quotations based on animals of current seasonal market weights and wool growth. Shorn animals with less than 60 days' wool growth quoted as shorn.

NEW YORK LIVESTOCK

Receipts week ended June 11:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,085	9,449	3,981	38,841
Central Union	1,955	2,229	.....	16,294
New York	323	3,906	15,841	693
Total	7,363	15,583	19,822	55,828
Last week	6,074	14,358	18,418	40,033
Two weeks ago	6,691	17,062	20,194	43,298

PACIFIC COAST LIVESTOCK

Receipts five days ended June 10:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,206	1,301	1,882	1,416
San Francisco	1,075	245	2,525	5,517
Portland	2,070	540	3,780	5,200

DIRECTS—Los Angeles: Cattle, 10 cars; calves, 0 car; hogs, 99 cars; sheep, 44 cars. San Francisco: Cattle, 425 head; calves, 40 head; hogs, 775 head; sheep, 783 head. Portland: Hogs, 641 head.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 11, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	4,394	2,972	21,411
Swift and Company	3,444	1,072	4,994
Wilson & Co.	3,786	3,140	8,695
G. H. Hammond Co.	2,206	....	....
Shippers	10,754	5,182	1,296
Others	11,195	25,869	9,492

Brennan Packing Co., 63 hogs; Western Packing Co., Inc., 1,597 hogs; Agar Packing Co., 4,677 hogs.

Total: 36,721 cattle; 7,461 calves; 74,513 hogs; 45,882 sheep.

Including 942 cattle, 207 calves, 30,004 hogs and 32,125 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	3,010	799	1,692	6,990
Cudahy Pkg. Co.	1,468	906	754	5,070
Swift & Company	1,320	572	1,317	7,817
Wilson & Co.	1,165	908	922	6,301
Indep. Pkg. Co.	....	....	221	....
Kornblum Pkg. Co.	1,211	....	....	....
Others	5,523	294	1,011	10,489
Total	13,697	3,479	5,917	36,667

Not including 16,102 hogs bought direct.

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Company	5,004	3,043	2,179
Cudahy Pkg. Co.	3,555	2,119	3,646
Swift & Company	3,774	1,772	2,933
Others	....	10,788	5,835

Cattle and calves: Eagle Pkg. Co., 36; Greater Omaha Pkg. Co., 204; Geo. Hoffman, 56; Lewis Pkg. Co., 969; Nebraska Beef Co., 590; Omaha Pkg. Co., 152; John Roth & Son, 113; South Omaha Pkg. Co., 157; American Pkg. Co., 86; Lincoln Pkg. Co., 333; Wilson & Co., 1,231.

Total: 16,210 cattle and calves; 17,722 hogs; 14,593 sheep.

Not including 4,804 hogs and 9,100 sheep bought direct.

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,374	1,949	3,853	10,675
Swift & Company	2,144	2,218	3,929	9,568
Hunter Pkg. Co.	1,078	1,108	5,438	1,233
Heil Pkg. Co.	....	....	2,012	....
Krey Pkg. Co.	....	....	2,523	....
Laclede Pkg. Co.	....	....	1,883	....
Sieloff Pkg. Co.	....	....	1,527	....
Shippers	8,506	5,040	10,581	22,318
Others	3,034	262	10,790	615
Total	16,136	10,577	34,531	44,409

Not including 1,773 cattle, 4,853 calves, 24,332 hogs, and 11,691 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,354	579	4,422	9,682
Armour and Company	1,545	628	4,731	5,263
Others	1,202	27	530	....
Total	4,101	1,234	9,683	14,945

Not including 1,103 hogs bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,101	94	3,467	1,936
Armour and Company	1,579	106	3,868	1,570
Swift & Company	1,763	84	1,774	1,278
Shippers	2,954	9	4,588	10
Others	318	27	23	2
Total	8,715	317	13,720	4,796

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,165	1,008	1,367	3,616
Wilson & Co.	2,354	1,164	1,802	3,402
Others	263	24	568	9
Total	4,782	2,196	3,237	7,027

Not including 41 cattle and 1,318 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,043	608	1,208	6,545
Dold Pkg. Co.	695	130	810	22
Dunn-Ostertag	105	....	....	....
Fred W. Dold	116	....	433	....
Sunflower Pkg. Co.	40	....	156	....
Pioneer Cattle Co.	71	....	....	....
Rose Pkg. Co.	173	....	....	....
Keefe Pkg. Co.	177	....	....	....
Total	2,420	738	2,607	6,567

Not including 38 cattle and 1,124 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	595	104	1,198	5,898
Swift & Company	631	84	1,050	6,314
Cudahy Pkg. Co.	746	34	671	1,428
Others	2,026	406	1,324	9,288
Total	3,998	628	4,243	22,928

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	5,118	1,288	2,177	32,026
Swift & Company	4,780	1,697	1,360	33,952
City Pkg. Co.	191	93	122	10
Blue Bonnet Pkg. Co.	199	128	32	....
Rosenthal Pkg. Co.	80	16	46	153
Total	10,368	3,222	3,731	66,141

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,586	3,648	6,972	1,062
Armour & Co., Mil.	507	1,853	....	....
N. Y. B. D. M. Co.	40	....	....	....
Shippers	52	5	61	2
Others	607	942	27	136
Total	2,792	6,448	7,060	1,200

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,611	2,058	7,593	1,495
Cudahy Pkg. Co.	885	1,440	....	120
M. Rifkin & Son	339	32	....	....
Swift & Company	4,144	3,446	9,786	2,673
United Pkg. Co.	1,806	296	....	....
Others	2,040	2,139	5,308	....
Total	11,825	9,411	22,687	4,288

Not including 409 cattle, 341 calves, 2,851 hogs and 1,119 sheep bought direct.

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,313	669	9,938	1,595
Armour and Company	700	221	2,117	....
Hilgemeier Bros.	9	....	900	....
Stumpf Bros.	....	....	128	....
Meier Pkg. Co.	67	7	215	....
Stark & Wetzel	160	18	329	....
Wabnits & Deters	34	54	173	61
Maass Hartman Co.	37	11	....	1
Shippers	3,404	2,087	20,880	2,240
Others	1,325	150	453	156
Total	7,049	3,197	35,133	4,053

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons	....	37	....	289
E. Kahn's Sons Co.	302	332	5,259	2,354
Lohrey Packing Co.	3	....	257	....
H. H. Meyer Pkg. Co.	16	....	3,266	....
J. Schlachter's Sons	145	129	....	102
J. & F. Schroth P. Co.	17	....	2,217	....
J. F. Stegner Co.	261	371	....	15
Shippers	100	30	2,773	3,199
Others	1,207	745	601	473
Total	2,231	1,644	13,894	6,432

Not including 1,474 cattle, 421 hogs and 6,398 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended June 11.	Prev. week.	Cor. week, 1937.
Chicago	36,721†	29,612†	32,083
Kansas City	13,697	12,444	17,200
Omaha*	16,210	12,937	12,177
East St. Louis	16,136	13,745	12,161
St. Joseph	4,101	4,687	4,025
Sioux City	8,715	9,037	6,156
Oklahoma City	4,782	4,753	3,551
Wichita	2,420	2,431	2,504
Denver	3,998	4,307	4,742
St. Paul	11,825	9,337	8,807
Milwaukee	2,792	2,893	3,513
Indianapolis	7,049	7,525	7,207
Cincinnati	2,231	2,284	2,130
Ft. Worth	10,368	10,549	....
Total	141,045	126,541	116,256

*Cattle and calves.

HOGS.

Chicago	74,513†	67,158†	37,820
Kansas City	5,917	5,342	5,244
Omaha	17,722	17,905	11,182
East St. Louis	34,531	29,868	28,427
St. Joseph	9,683	9,254	5,324
Sioux City	13,720	13,690	11,625
Oklahoma City	3,237	4,617	2,563
Wichita	2,607	2,285	2,517
Denver	4,243	3,618	3,711
St. Paul	22,687	9,337	16,739
Milwaukee	7,060	2,893	6,667
Indianapolis	35,133	36,292	30,942
Cincinnati	13,894	16,891	13,305
Ft. Worth	3,731	3,815	....
Total	248,678	222,965	176,066

SHEEP.

Chicago	45,882†	29,341†	13,264
Kansas City	36,667	43,585	27,922
Omaha	14,593	20,976	10,743
East St. Louis	44,409	34,160	21,261
St. Joseph	14,945	15,887	16,251
Sioux City	4,796	3,893	5,954
Oklahoma City	7,027	5,413	4,587
Wichita	6,567	4,435	6,010
Denver	22,928	9,496	27,748
St. Paul	4,288	4,235	2,969
Milwaukee	1,200	821	1,203
Indianapolis	4,053	1,915	2,446
Cincinnati	6,432	4,047	4,508
Ft. Worth	66,141	36,390	....
Total	279,928	214,594	144,866

†Includes directs.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 6	15,784	1,519	15,023	4,571
Tues., June 7	7,216	1,847	14,344	6,973
Wed., June 8	9,077	1,190	16,600	8,766
Thurs., June 9	5,946	1,071	14,292	10,326
Fri., June 10	815	240	9,294	10,019
Sat., June 11	100	....	4,000	7,000
Total this week	36,938	5,867	73,553	47,655
Previous week	30,020	6,816	67,172	28,299
Year ago	31,932	7,521	63,664	31,502
Two years ago	38,440	8,145	72,763	27,423

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., June 6	3,850	316	1,840	91
Tues., June 7	1,986	192	596	101
Wed., June 8	2,712	130	542	120
Thurs., June 9	1,439	98	1,023	28
Fri., June 10	657	46	1,044	956
Sat., June 11	100	....	200	200
Total this week	10,744	782	5,245	1,496
Previous week	8,388	703	5,941	978
Year ago	9,351	848	7,767	1,249
Two years ago	11,419	1,153	5,423	1,103

JUNE AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	June		Year	
	1938.	1937.	1938.	1937.
Cattle	54,399	62,628	844,130	858,789
Calves	9,885	15,723	155,922	178,709
Hogs	118,651	114,426	1,906,513	1,895,916
Sheep	69,026	68,660	1,241,621	1,138,120

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended June 11	$ 9.50	$ 8.65	$3.25	$ 9.75
Previous week	9.25	8.50	2.85	8.95
1937	11.60	11.05	3.75	12.40
1936	7.75	9.85	3.75	11.45
1935	10.75	9.45	2.50	8.50
1934	7.50	4.00	1.50	6.35
1933	5.85	4.50	2.35	7.45
Avg., 1933-1937	$8.70	$7.75	$2.75	$9.65

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended June 11	26,194	68,308	46,159
Previous week	21,787	61,150	26,967
1937	22,710	56,655	30,029
1936	27,194	66,838	26,125
1935	23,189	54,393	37,695
1934	26,998	91,664	32,344

HOG RECEIPTS, WEIGHTS AND PRICES.

	No. rec'd.	Av. wt., lbs.	Prices Top.	Prices Av.
*Week ended June 11.	73,600	270	$ 9.15	$ 8.65
Previous week	67,172	261	8.95	8.50
1937	63,664	250	11.10	11.05
1936	72,763	255	10.25	9.85
1935	60,266	255	10.05	9.45
1934	100,025	233	4.90	4.00
1933	154,741	252	4.85	4.50
Avg., 1933-1937	90,300	249	$8.25	$7.75

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hog slaughters at Chicago under federal inspection for week ending Friday, June 10, 1938.

Week ended June 10	77,404
Previous week	66,400
Year ago	63,158
1936	74,181

CHICAGO HOG PURCHASES.

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 16, 1938:

	Week ended June 16.	Prev. week.
Packers' purchases	37,429	41,057
Direct to packers	28,272	29,809
Shippers' purchases	5,640	5,368
Total	71,341	76,234

FRENCH MEAT CONSUMPTION

Meat consumption in France totaled 3,788,836,000 lbs. during 1937, according to the French Ministry of Agriculture, and was primarily of domestic origin, although 61,145,000 lbs. was imported. Consumption in 1936 was 3,894,537,000 lbs. Per capita consumption during 1937 amounted to 90.4 lbs. compared with 92.9 lbs. in 1936 and 92.3 lbs. in 1935.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended June 11, 1938.

CATTLE.

	Week ended June 11.	Prev. week.	Cor. week, 1937.
Chicago	25,967	21,380	23,400
Kansas City	17,176	16,187	21,646
Omaha*	16,437	13,885	11,774
East St. Louis	8,738	6,868	6,175
St. Joseph	4,754	5,485	4,822
Sioux City	6,970	6,297	4,607
Wichita*	3,286	3,511	3,870
Fort Worth	10,368	1,054	....
Philadelphia	1,740	1,642	2,007
Indianapolis	1,610	1,422	1,921
New York & Jersey City.	9,236	7,297	8,345
Oklahoma City*	7,019	6,995	6,036
Cincinnati	3,539	3,202	3,407
Denver	3,935	3,915	3,796
St. Paul	9,785	9,337	6,808
Milwaukee	2,702	2,767	3,211
Total	132,362	111,244	111,825

*Cattle and calves.

HOGS.

Chicago	77,404	66,400	63,158
Kansas City	21,938	18,932	11,505
Omaha	15,373	17,630	13,095
East St. Louis	44,536	36,379	33,028
St. Joseph	9,858	10,581	7,919
Sioux City	11,060	11,720	10,267
Wichita	3,731	3,357	3,576
Fort Worth	3,731	3,815	....
Philadelphia	13,969	14,176	12,990
Indianapolis	10,471	12,576	6,677
New York & Jersey City.	35,500	36,443	30,458
Oklahoma City	4,555	4,617	3,966
Cincinnati	11,752	14,893	9,864
Denver	4,341	3,641	3,662
St. Paul	22,621	19,390	22,485
Milwaukee	7,020	6,085	6,647
Total	297,860	280,635	239,297

SHEEP.

Chicago	44,592	27,374	29,980
Kansas City	36,607	43,585	27,922
Omaha	17,958	15,798	14,670
East St. Louis	22,091	19,381	17,323
St. Joseph	14,945	15,087	16,251
Sioux City	4,786	3,727	5,888
Wichita	6,567	4,435	6,010
Fort Worth	66,141	39,361	.....
Philadelphia	4,223	4,262	3,588
Indianapolis	2,059	1,539	979
New York & Jersey City.	65,097	51,797	57,894
Oklahoma City	7,027	5,413	4,587
Cincinnati	8,084	7,408	8,464
Denver	6,361	4,103	3,364
St. Paul	4,288	4,235	2,969
Milwaukee	1,196	808	1,195
Total	312,082	248,308	201,084

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., June 16, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, undertone was strong and active during week, but market was uneven. Butcher hogs were 5@10c higher than preceding Saturday but spots on weights above 250-lb., 5@10c off. Packing sows were mostly 5@10c lower. Receipts for the first four days of the week were only a little larger than the previous week and 12 per cent heavier than same period last year. Current prices, good and choice, 180-220-lb., $8.70@8.80; strictly choice to $8.90; 220-250-lb., $8.55@8.70; 250-270-lb., $8.45@8.60; 270-290-lb., $8.25@8.50; 290-350-lb., $7.95@8.40; 160-180-lb., $8.40@8.70. Good light sows, $7.70@7.80, with 350-550-lb. weights $7.20@7.70.

Receipts at the Corn Belt concentration points and meat plants week ended June 16 were as follows:

	This week.	Last week.
Friday, June 10	17,400	18,300
Saturday, June 11	17,900	18,500
Monday, June 13	30,800	31,400
Tuesday, June 14	11,900	9,800
Wednesday, June 15	15,100	14,500
Thursday, June 16	16,200	16,600

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending June 11, 1938	9,571	2,427	2,692
	Week previous	8,088	2,093	2,336
	Same week year ago	8,153½	2,162	2,302
COWS, carcass	Week ending June 11, 1938	718	1,452	2,402
	Week previous	606	1,283	2,045
	Same week year ago	1,429	1,770	2,460
BULLS, carcass	Week ending June 11, 1938	341	626	32
	Week previous	284	479	31
	Same week year ago	361	653	53
VEAL, carcass	Week ending June 11, 1938	9,815	2,888	793
	Week previous	9,385	2,569	883
	Same week year ago	14,563½	2,316	1,027
LAMB, carcass	Week ending June 11, 1938	46,149	17,142	17,060
	Week previous	42,860	14,535	16,642
	Same week year ago	35,402	13,920	13,278
MUTTON, carcass	Week ending June 11, 1938	2,773	464	553
	Week previous	3,447	303	474
	Same week year ago	3,941½	496	1,362
PORK CUTS, lbs.	Week ending June 11, 1938	1,845,420	353,488	265,185
	Week previous	1,776,092	412,608	291,161
	Same week year ago	1,365,400	286,961	325,597
BEEF CUTS, lbs.	Week ending June 11, 1938	497,785	.....	.....
	Week previous	440,679	.....	.....
	Same week year ago	336,966	.....	.....

LOCAL SLAUGHTERS.

CATTLE, head	Week ending June 11, 1938	9,236	1,740	.....
	Week previous	7,297	1,642	.....
	Same week year ago	8,345	2,007	.....
CALVES, head	Week ending June 11, 1938	16,712	3,080	.....
	Week previous	13,180	2,664	.....
	Same week year ago	16,371	3,500	.....
HOGS, head	Week ending June 11, 1938	36,791	13,969	.....
	Week previous	34,316	14,176	.....
	Same week year ago	30,458	12,990	.....
SHEEP, head	Week ending June 11, 1938	65,097	4,223	.....
	Week previous	51,799	4,262	.....
	Same week year ago	57,894	3,588	.....

HOG COSTS AVERAGE LESS

Average cost of hogs at five large markets during May, 1938 was well under that of May a year ago, the greatest difference being shown at National Stock Yards and South St. Paul. Average prices at each market for the two periods was as follows:

	May, 1938.	May, 1937.
Chicago	$8.20	$10.73
Kansas City	7.95	10.68
Omaha	7.74	10.28
Nat'l Stock Yds.	8.13	10.74
So. St. Paul	7.71	10.36

For the one week ended June 10, 1938, the average cost of hogs at these markets ranged from $2.45 lower at Chicago to $2.56 lower at Kansas City. Omaha was $2.51, National Stock Yards $2.53 and So. St. Paul $2.54 lower.

LIVESTOCK AT 68 MARKETS

Movement during May, 1938.

CATTLE.

	Receipts.	Local slaughter.	Shipments.
May, 1938	1,127,798	654,671	451,260
May, 1937	1,146,361	658,829	466,292
May av. 5 yrs.	1,086,969	664,214	408,765

CALVES.

May, 1938	553,160	366,031	180,848
May, 1937	604,755	408,235	196,262
May av. 5 yrs.	568,329	399,583	170,486

HOGS.

May, 1938	1,889,864	1,333,494	547,600
May, 1937	1,526,065	1,074,203	444,414
May av. 5 yrs.	2,211,073	1,622,057	583,675

SHEEP AND LAMBS.

May, 1938	2,408,908	1,273,999	1,128,687
May, 1937	2,209,429	1,121,297	1,088,262
April av. 5 yrs.	2,184,138	1,113,663	1,076,665

CATTLE IMPORTS INTO U. S.

Imports of Canadian cattle into the United States during 1937 totaled 245,000 head valued at $12,678,000. This compares with an import of 199,000 head valued at $7,982,000 in 1936 and was an increase of 23.1 per cent in numbers and 58.8 per cent in value. Included in the 1937 import were 81,000 animals weighing less than 175 lbs. against 56,000 of this classification in 1936. Import of dairy cows at 7,000 head was the same as in 1936. Shipments of cattle weighing 700 lbs. or over in 1937 totaled 157,000 head while in 1936 the number was 136,000 head.

SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection during May, 1938, by stations is reported by the B. A. E. as follows:

	Cattle.	Calves.	Sheep and Lambs.	Hogs.
Baltimore	9,808	1,934	2,488	44,607
Chicago[1]	101,376	31,860	213,444	326,699
Denver	10,017	1,696	29,565	16,160
Kansas City	44,789	28,833	131,885	79,305
New York[2]	42,327	74,951	288,519	181,172
Omaha	53,273	5,638	92,844	71,457
St. Louis[3]	39,123	43,893	89,188	201,120
Sioux City	30,462	1,323	27,327	45,653
So. St. Paul[4]	53,940	44,501	16,207	91,892
All other stations	387,216	270,046	663,376	1,526,658
Total: May, 1938	772,331	499,675	1,550,041	2,584,723
Total: Apr., 1938	748,620	502,082	1,424,933	2,462,091
Total: Mar., 1938	809,257	505,619	1,427,623	2,610,231

[1]Includes Elburn, Ill. [2]Includes Jersey City and Newark, N. J. [3]Includes National Stock Yards and East St. Louis, Ill. [4]Includes Newport and St. Paul, Minn.

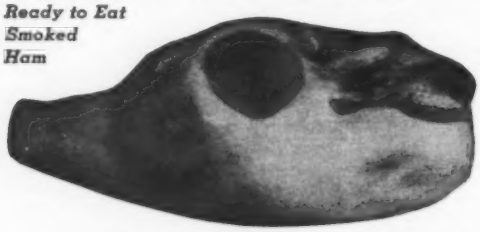
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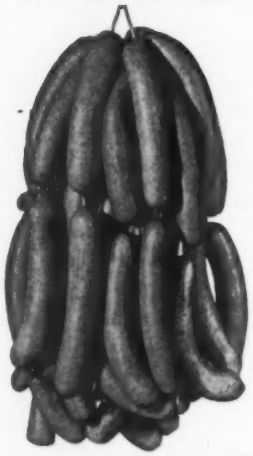
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UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, June 18, 1898.)

Two indications of changed conditions between 40 years ago and the present are to be found in comments in THE NATIONAL PROVISIONER of June 18, 1898, to the effect that "Western packers who tried to do a little curing and sausage making in connection with their branch houses in the East evidently made up their minds that the idea was not a profitable one."

Pork packing at Chicago from March 1 to June 8, 1898, totaled 1,940,000 head of hogs. This compared with 1,610,000 head in the like period of 1897.

Armour and Company applied to the U. S. Bureau of Animal Husbandry for inspection at their South Omaha plant.

Milan Packing Co., Milan, Tenn., was chartered.

Contract was awarded for erection of Danzeisen & Sons packinghouse at Decatur, Ill., to cost $20,000.

New stockyards were opened at Cleveland O., during the week of June 11, 1898, located alongside the old yards.

A. D. Fassett, Chicago, succeeded David Clark as manager of Morris Beef Co. Ltd., London, England, a subsidiary of Nelson Morris & Co.

John D. Taggart, member of the meat packing firm of Hamilton, Ricketts & Co., Louisville, Ky., and in charge of its pork packing operations, died. He had been connected with the pork business in Louisville for 50 years.

Thomas H. Foster, weighmaster of the Chicago Board of Trade, died on June 10 at his home in Elgin, Ill., of typhoid fever.

Meat Packing 25 Years Ago

(From The National Provisioner, June 21, 1913.)

By a government order issued during the week ended June 21, 1913, terms of the federal food and drugs act were extended to cover meats and meat products. This placed the meat industry under the supervision and regulation of the authorities enforcing both the meat inspection act and food and drugs act.

In a case involving alleged short weight of fresh pork loins, the appellate division of the New York supreme court ruled in favor of Sulzberger & Sons Co., on the ground that the sale was not a violation of the city ordinance requiring sale at true weight. Gist of the ruling was that wrapped meats bearing the marked gross weight at time of wrapping are not sold fraudulently if sold at wholesale at such marked weight, even if shrinkage has occurred. The court held the retailer understands the nature of the goods and wrapping, and there was no fraud.

Cudahy Packing Company opened its new beef and small stock killing plant at Omaha during the week of June 21, 1913. The plant cost $250,000 and had a daily capacity of 1,500 cattle, 7,000 sheep and 500 calves.

Hoosier Packing Co., Decatur, Ind., was incorporated with a capital stock of $50,000. Directors of the company were Dyonis Schmitt, F. H. Mutschler, D. M. Hower, John Baker, S. J. Hain, C. C. Wilder, and A. F. Mutschler.

Conrad Hohman, one of the pioneer pork packers of Baltimore, Md., died at his home in that city at the age of 79.

SKIING TO MEAT SCHOOL

Skiing 7 miles over the snow, then riding the bus for another 30 miles, Mrs. F. Orville Baker of Bear River Canon, Calif., attends the meat cookery school at Sacramento. Being snowed in for several months of the year was no barrier to attending the school. With her skiis, Mrs. Baker is here shown with Howard H. White, meat cutting expert of the National Live Stock and Meat Board, and Mrs. Della May Childs, who demonstrated meat cookery.

Chicago News of Today

G. L. Childress, general manager, Houston Packing Co., Houston, Tex., visited in Chicago during the week.

President Fred M. Tobin, Rochester Packing Co., Rochester, N. Y., was a recent visitor in Chicago.

Among packer executives in Chicago during the week were: R. A. Rath, vice president, Rath Packing Co., Waterloo, Ia., and W. R. Sinclair, president, Kingan & Co., Indianapolis.

Herbert Rumsey, jr., secretary-treasurer, Henry Muhs Co., Newark, N. J., visited in Chicago last week.

New office of Clarence Robert Lazerus, Inc., Chicago provision brokers, is in suite 1705, 333 North Michigan ave. The firm's new telephone number is Randolph 1144.

Thomas E. Wilson, chairman of the board, Wilson & Co., and R. C. Pollock, general manager, National Live Stock and Meat Board, spoke before the Traffic Club of Chicago this week on a luncheon





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for Added Beauty

Heekin Lithographed metal containers are outstanding for true color reproduction and beauty . . . they give your product a QUALITY atmosphere. Heekin has served packers with lithographed cans for every requirement. Let us assist you in making your present container more beautiful . . . more attractive. Write for information.

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Central Mill Location Cuts Freight Costs . . . Speeds Deliveries

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Selling Agent THE ADLER COMPANY *Cincinnati*

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Your Product is at Its Best from—UNITED—
STAINLESS STEEL MOLDS
We also manufacture Stainless Steel Bacon Hangers—both molds and hangers manufactured with pure tin finish.
UNITED STEEL & WIRE CO.
BATTLE CREEK • • • • MICHIGAN
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THE CUDAHY PACKING CO.
PRODUCERS, IMPORTERS AND EXPORTERS OF
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program with a theme "The Live Stock and Meat Packing Industry and its Importance to Chicago." Max O. Cullen of the board gave a cutting demonstration.

First trade in hide futures on the Chicago Mercantile Exchange was made promptly at 9 a.m., June 13, by Michael Fox, exchange president, who sold one lot of September hides to J. Godow & Co. at a price of 9.00. The first trade in December hides was made by the same parties at 9.08 a. m. at a price of 9.20.

John C. Milton, head of the trade promotion department of Armour and Company, left the company recently to assume management of a firm in which his family has had an interest for many years. He is widely known throughout the packing industry. His duties have been taken over by E. J. Reis.

José Trens Ribas, long established in the brokerage business in Havana, Cuba, was a Chicago visitor this week. Mr. Ribas called at the office of THE NATIONAL PROVISIONER on behalf of some of his Cuban clients. He felt that conditions in Cuba were good, that there was opportunity for American packers and distributors of certain supplies to open up or broaden their field in that country, and expressed surprise that American manufacturers evidenced so little interest in the export field. Coming to the states by way of New Orleans, Mr. Ribas visited some of his packer clients in the Middle West, contacted the Chicago trade and returned by way of New Orleans, spending several days in that city.

New York News Notes

E. F. McKay, district manager, Cudahy Packing Co., New York, is spending his vacation motoring in Canada. Until his return on July 5 J. W. Christian, of vice president D. J. Donohue's office, Chicago, will preside at his desk.

President Joseph E. Murphy, vice-presidents John J. Felin, jr., and Frank H. Burpee and treasurer E. J. Morris, of John J. Felin & Co., Inc., Philadelphia, were visitors to New York last week.

F. A. Mulligan, produce department, and Paul Schmidt, casing department, Armour and Company, Chicago, were in New York last week. Mr. Schmidt also spent some time at the plant of the New York Butchers' Dressed Meat Co. while in the East.

Benjamin Lowenstein, of J. Lowenstein & Sons, New York, has been named chairman of the meat and poultry division of the New York and Brooklyn Federations of Jewish Charities, to succeed the late Walter Blumenthal. These federations, which support 116 affiliated hospitals and other welfare agencies, will launch their campaign for funds next fall.

R. W. Voll, superintendent, New York Butchers' Dressed Meat Co., is vacationing at Newport, R. I., with members of his family.

Visitors to the Bronx headquarters of Kingan Provision Co. during the past week included H. H. Ferguson, assistant general sales manager, and D. J. McVey, in charge of canned goods sales, Indianapolis; H. H. McVey, jr., Richmond, Va., and R. M. Stokes, manager at Philadelphia.

Westchester County board of health, which has jurisdiction throughout that county, except Yonkers, Mount Vernon and New Rochelle, adopted a new sanitary code on June 8 which replaces the original one passed in 1931. The new code places rigid restrictions on distributors of foods, and provides that manufacturers and sellers of foods must obtain sanitation permits from the department. Effective date for stores and markets is January 1, 1939; for abattoirs, July 1, 1939, and for peddler trucks May 1, 1939.



IT'S A NATURAL FOR THEM

Combination of juicy franks in natural casings and a "natural" when the ivories roll right is one of Phil Hantover's clever ideas for boosting Independent's casings.

Countrywide News Notes

H. A. Palmer, general manager, Wilson & Co., Cedar Rapids, Ia., is retiring as Grand Master of Masonry in Iowa after a distinguished period of service as head of Iowa Masonry.

Armour and Company's new million dollar pork unit at Omaha, Neb., a structure embodying the most modern features of packinghouse design, was formally opened on June 15. The opening was attended by Frederick H. Prince, chairman of the board; R. H. Cabell, president; A. Watson Armour, director; vice presidents William S. Clithero, H. S. Eldred, F. W. Specht and John B. Scott; F. A. Lindberg, chief engineer; R. D. MacManus, J. J. McInerney, J. J. McEncroe, and other Chicago officials, as well as H. M. Porter, general manager of the Armour plant at Buenos Aires, Argentina; F. G. Duffield, general manager, Jacob E. Decker & Sons plant, Mason City, Ia.; Al. Klingstein, general manager, Lindner Packing & Provision Co., Denver. Executives and officials of railroads and other industries also attended the opening. The 6-story main building in the new unit is of brick, concrete and steel construction and will be used for hog chilling, pork cutting, trimming and storage. It contains the latest developments in refrigeration and pork cutting equipment. The adjoining sausage kitchen is a 3-story structure. E. S. Waterbury is general manager of the plant.

Harry J. Kurtz, formerly superintendent of the Swift & Company plant at So. St. Paul, Minn., died at his home recently after a long illness. He was 69 years old and began his Swift service in 1892. He was made assistant superintendent at St. Paul in 1906 and four years later became superintendent of the Plankinton Packing Co., Milwaukee, Wis. He then returned to St. Paul as general superintendent, but in 1916 again went to the Plankinton plant at Milwaukee, where he was in charge of operations until his retirement in 1933. Mr. Kurtz is survived by his widow, a daughter and two sons.

Charles Wunschel, 65, manager of the Green Bay ave. branch of Charles Hess Sausage and Provision Co., Milwaukee, Wis., died at his home there recently. He had been manager for more than 30 years and was well known in the trade. He is survived by his widow, a son and two daughters.

Jesse T. Lippincott, president of the Cincinnati Union Stockyards for the last 25 years, died at his home in Cincinnati on June 11 at the age of 62. He was well known in the livestock and meat industry.

Will J. Miller, Topeka, Kans., well known cattle feeder and past president of the Kansas Livestock Association, was elected secretary of that association and a director of the National Live Stock and Meat Board, succeeding the late W. G. West.

Carl G. Dyson has resigned as sales manager of Ben H. Rosenthal & Co., Dallas, Tex., to take over the plant of Geo. Geyer & Sons, Houston, Tex., with E. V. Long, jr., and G. M. Rayner as partners.

Hygrade Food Products Co. of New York has taken over plant of the L. C. Wilson Corp. at 445 Ellicott st., Buffalo, N. Y. The Wilson corporation was well-known for high-quality ham, bacon and sausage.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.			CHICAGO.		
Beef:	May 31, 1938.	May 31, 1937.	May 31, 1936.	May 31, 1938.	May 31, 1937.	May 31, 1936.
Porterhouse steak	.43	.48	.43	.44	.46	.40
Sirloin steak	.37	.41	.37	.36	.39	.35
Round steak	.36	.39	.35	.32	.35	.31
Rib roast, 1st 6 cuts	.31	.32	.30	.30	.33	.27
Chuck roast	.24	.25	.23	.24	.25	.21
Plate beef	.14	.16	.14	.15	.15	.13
Lamb:						
Legs	.28	.29	.30	.26	.29	.29
Loin chops	.42	.46	.47	.40	.44	.44
Rib chops	.35	.38	.39	.36	.38	.39
Stewing	.12	.14	.15	.16	.16	.17
Pork:						
Chops, center cuts	.36	.40	.34	.34	.40	.34
Bacon, strips	.36	.36	.38	.33	.36	.37
Bacon, sliced	.39	.40	.43	.39	.42	.42
Hams, whole	.30	.31	.32	.27	.28	.28
Picnics, smoked	.21	.21	.24	.20	.20	.21
Lard	.15	.18	.17	.12	.17	.15
Veal:						
Cutlets	.44	.42	.43	.40	.38	.37
Loin chops	.37	.34	.35	.33	.31	.32
Rib chops	.31	.29	.30	.29	.27	.27
Stewing (breast)	.17	.15	.17	.16	.15	.14

NEWS OF THE RETAILERS

Clair Burch has entered the meat business at Harbor Spring, Mich., as Polar Bear Market.

Central Beef Co. has been chartered in Detroit, with capital of $25,000, and has opened at 4070 Deming ave.

Mission Palace Meat Co., Inc., has been chartered by S. Hersh and Irma and Raymond Ziff, all of Los Angeles.

Sam Cusumano has opened a meat department at 10246 Hollywood blvd., Oakland, Cal.

Richard E. Roberts has taken over management of meat department in the Elmhurst Market, 4905 U st., Sacramento, Cal.

Bert Wheeler has purchased the Gilt Edge Meat Market in Santa Rosa, Cal.

Joseph L. Sander has sold his meat market at N 805 Monroe, Spokane, Wash., to L. A. McLane.

A. A. Welch & Co. has engaged in the meat business at 502 S. W. Front st., Portland, Ore.

H. J. Bruhn opened a meat market at Cedar Falls, Ia.

Dan H. Currie has taken over the meat department of Jacobson's Store at Rugby, N. Dak.

Harvey Sanders has purchased the Miltona Meat Market at Miltona, Minn.

Red and White Store at Sleepy Eye, Minn., has added a meat department.

Beatty and Sall Grocery at Worthington, Minn., has added a meat department.

Benny's Quality Meats has engaged in business at San Jose, Cal.

Jack Lutz has engaged in meat business at 1410 J st., Sacramento, Cal.

Fred Ragghianti has purchased Castroville Meat Market at Castroville, Cal.

Vito Tombari has sold his meat business at E. 1918 Springfield, Spokane, Wash., to T. R. Eklow.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on June 16, 1938.

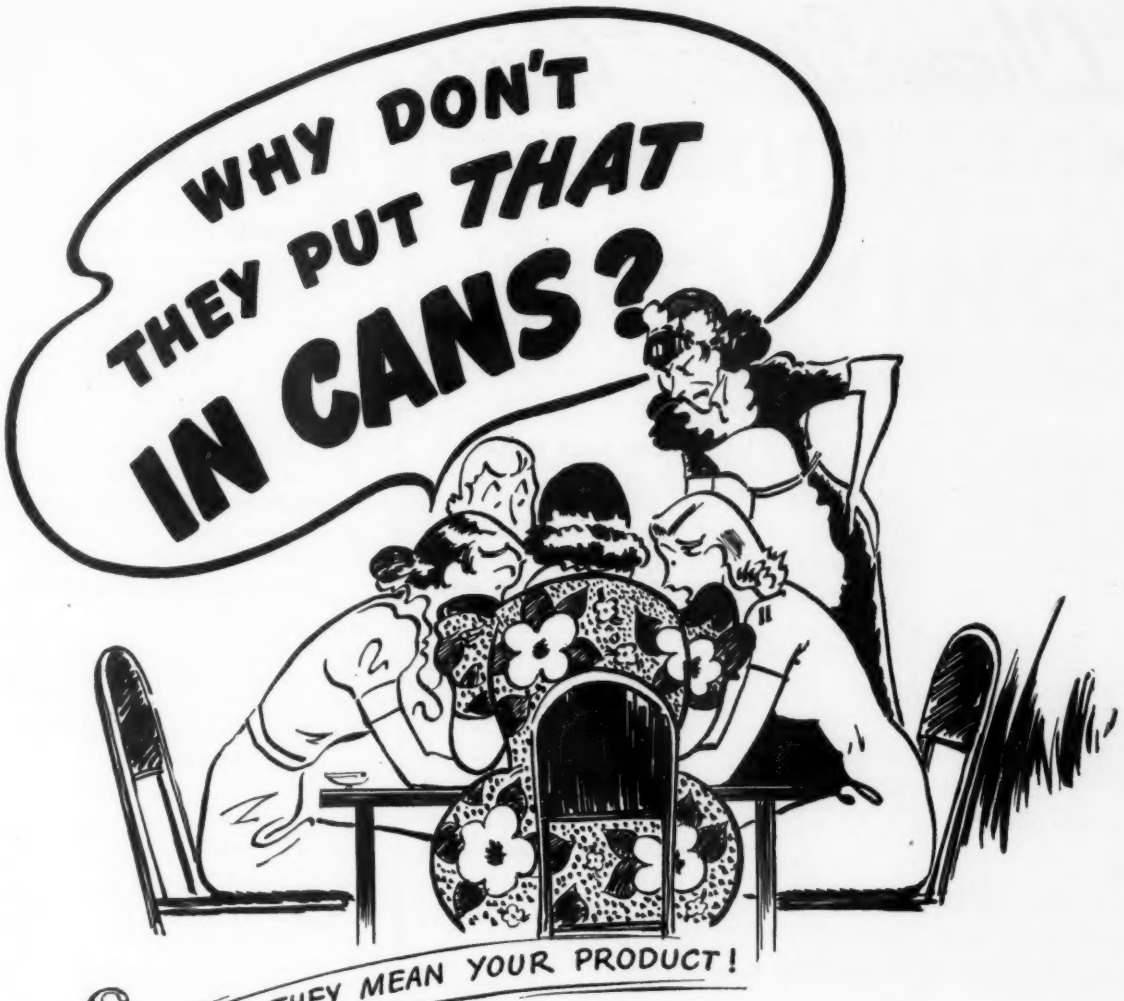
Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice:				
400-500 lbs.[1]	$15.00@16.00	.....	$15.50@16.50	.....
500-600 lbs.	15.00@16.00	.....	15.50@16.50	$16.00@16.50
600-700 lbs.	15.50@16.50	$15.50@16.00	15.50@16.50	16.00@16.50
700-800 lbs.	15.50@16.50	15.50@16.50	15.50@16.50	.....
STEERS, Good:				
400-500 lbs.[1]	14.50@15.00	.....	14.50@15.50	.....
500-600 lbs.	14.50@15.00	.....	14.50@15.50	15.00@16.00
600-700 lbs.	14.50@15.50	14.50@15.50	14.50@15.50	15.00@16.00
700-800 lbs.	14.50@15.50	14.50@15.50	14.50@15.50	.....
STEERS, Medium:				
400-600 lbs.[1]	13.50@14.50	.....	13.50@14.00	14.00@15.00
600-700 lbs.	13.50@14.50	13.50@14.50	14.00@14.50	14.00@15.00
STEERS, Common (Plain):				
400-600 lbs.[1]	12.50@13.50	12.50@13.50	12.50@13.50	.....
COW (all weights):				
Choice	.....	.....	.....	.....
Good	12.00@13.00	13.00@13.50	12.50@13.50	.....
Medium	11.50@12.00	12.50@13.00	11.50@12.50	12.00@12.50
Common (plain)	11.00@11.50	12.00@12.50	11.00@11.50	11.00@12.00
Fresh Veal and Calf:				
VEAL (all weights)[2]:				
Choice	13.00@14.00	14.50@15.50	14.50@16.00	14.50@15.00
Good	12.00@13.00	13.00@14.50	12.50@14.50	13.00@14.50
Medium	11.00@12.00	12.00@13.00	11.00@12.50	12.00@13.00
Common (plain)	10.50@11.00	11.00@12.00	.....	11.00@12.00
CALF (all weights)[2, 3]:				
Choice	.....	.....	.....	.....
Good	.....	.....	.....	.....
Medium	.....	.....	.....	.....
Common (plain)	.....	.....	.....	.....
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	18.00@20.00	17.00@19.00	17.00@18.00	18.00@19.00
Good	17.00@18.00	16.00@18.00	16.00@17.50	17.00@18.00
Medium	15.50@17.00	15.00@16.00	14.00@16.00	16.00@17.00
Common (plain)	14.00@15.50	14.00@15.00	13.00@14.00	14.00@16.00
LAMB, Choice:				
38 lbs. down	.....	.....	.....	.....
39-45 lbs.	.....	.....	.....	.....
46-55 lbs.	.....	.....	.....	.....
LAMB, Good:				
38 lbs. down	14.00@15.00	.....	.....	.....
39-45 lbs.	13.50@14.50	14.00@15.00	13.00@15.00	14.00@15.00
46-55 lbs.	13.00@14.00	13.50@14.50	13.00@14.50	14.00@15.00
LAMB, Medium:				
All weights	12.00@13.00	12.50@13.50	12.00@13.00	13.00@14.00
LAMB, Common (plain):				
All weights	11.00@12.00	12.00@13.00	11.00@12.00	12.00@13.00
MUTTON (Ewe), 70 lbs. down:				
Good	9.00@10.00	.....	9.00@10.00	.....
Medium	8.00@ 9.00	.....	7.50@ 9.00	.....
Common (plain)	7.00@ 8.00	.....	6.00@ 7.50	.....
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	20.00@21.00	20.50@21.00	19.00@20.50	19.00@20.50
10-12 lbs.	19.00@20.00	20.00@21.00	18.50@20.00	19.00@20.50
12-15 lbs.	17.00@18.00	18.50@20.00	17.00@18.50	17.00@19.00
16-22 lbs.	15.00@16.00	16.50@17.50	16.00@17.00	14.50@16.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	13.00@14.00	.....	15.00@16.00	14.00@15.50
PICNICS:				
6- 8 lbs.	.....	16.00@16.50	.....	.....
BUTTS, Boston Style:				
4- 8 lbs.	16.50@17.50	.....	17.50@18.50	17.00@18.00
SPARE RIBS:				
Half Sheets	11.00@12.00	.....	.....	.....
TRIMMINGS:				
Regular	8.00@ 8.50	.....	.....	.....

[1]Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. [2]"Skin on" at New York and Chicago. [3]Includes sides at Boston and Philadelphia.

LIVESTOCK AND DRESSED MEAT PRICES COMPARED

Prices of steers, lambs and hogs, Chicago, compared with wholesale and retail fresh meat prices, New York, during May, 1938:

	Average prices live animals per 100 lbs. Chicago.			Average wholesale prices of carcasses per 100 lbs. New York.			Composite retail meat prices per 100 lbs. New York.		
	May, 1938.	Apr., 1938.	May, 1937.	May, 1938.	Apr., 1938.	May, 1937.	May, 1938.	Apr., 1938.	May, 1937.
Steers—									
Choice	$9.66	$9.67	$14.17	$15.95	$15.27	$18.80	$32.84	$32.25	$35.25
Good	8.73	8.57	11.83	15.14	14.56	17.24	27.86	26.90	29.72
Medium	7.77	7.78	10.04	14.32	13.79	15.26	24.10	23.49	25.28
Lambs—									
Choice	8.90	8.60	12.53	18.52	18.66	21.32	29.64	28.99	32.17
Good	8.35	7.91	11.81	17.88	17.95	20.20	25.54	24.99	26.86
Medium	7.50	6.92	10.98	16.30	16.09	18.88	22.09	21.33	23.34
Hogs—									
Good	8.25	8.58	11.02	18.61	18.78	20.94	24.50	24.97	25.62



MAYBE THEY MEAN YOUR PRODUCT!



Instinctively, everybody thinks of a canned product as offering the utmost in convenient usage. Take, for instance, canned beer or motor oil or ginger ale. There are hundreds of other products like them—similar only in the fact that they are packed the same way—in tin cans.

Maybe you make a product that has never been packaged in tin. Your first reaction might be, "Sure—cans are all right—but my product is different—it won't go in a can." Our research laboratories aren't so sure of that. They've been able to show manufacturers how to pack some seemingly unusual things in cans successfully. And, today, these products are more the rule than the exception.

So why be without the lower shipping weight, the greater protection from contamination, the freedom from breakage, and the greater salability of cans for your product? Our laboratories will be glad to see if your product can be packaged in tin. They have worked out some hard problems and their complete facilities are at your command. A letter or call to our nearest office will bring a representative immediately.

CONTINENTAL CAN COMPANY

NEW YORK · CHICAGO · SAN FRANCISCO · MONTREAL · TORONTO · HAVANA

Chicago Market Prices

WHOLESALE FRESH MEATS

Carcass Beef

Prime native steers—	Week ended June 15, 1938.	Cor. week, 1937.
400- 600	@17	@22½
600- 800	@17½	@22½
800-1000	@16½	@22½
Good native steers—		
400- 600	15½@16	20½@21½
600- 800	15½@16	20½@21½
800-1000	15½@16	20½@21½
Medium steers—		
400- 600	14¾@15	18½@19½
600- 800	14¾@15	18½@19½
800-1000	14¾@15	19 @19½
Heifers, good, 400-600	15½@16	18 @19
Cows, 400-600	11¾@13½	12½@13½
Hind quarters, choice	@20	@28½
Fore quarters, choice	@14	@16½

Beef Cuts

Steer loins, prime	@32	@45
Steer loins, No. 1	@28	@38
Steer loins, No. 2	@26	@34
Steer short loins, prime	@44	@69
Steer short loins, No. 1	@33	@50
Steer short loins, No. 2	@31	@42
Steer loin ends (hips)	@23½	@27
Steer loin ends, No. 2	@23	@26
Cow loins	@21	@22
Cow short loins	@24½	@27
Cow loin ends (hips)	@17½	@18
Steer ribs, prime	@22	@33
Steer ribs, No. 1	@19	@26
Steer ribs, No. 2	@17½	@25
Cow ribs, No. 2	@16½	@16
Cow ribs, No. 3	@12½	@15
Steer rounds, prime	@18½	@21
Steer rounds, No. 1	@18	@20¼
Steer rounds, No. 2	@17½	@20
Steer chucks, prime	@14	@16
Steer chucks, No. 1	@13½	@15¼
Steer chucks, No. 2	@13	@15
Cow rounds	@16	@15
Cow chucks	@12	@13½
Steer plates	@10	@11½
Medium plates	@ 9½	@11½
Briskets, No. 1	@14	@17½
Steer navel ends	@ 9	@ 8½
Cow navel ends	@ 8½	@ 8
Fore shanks	@10	@10
Hind shanks	@ 8	@ 8
Strip loins, No. 1, bnls	@56	@72
Strip loins, No. 2	@44	@55
Sirloin butts, No. 1	@27	@35
Sirloin butts, No. 2	@22	@25
Beef tenderloins, No. 1	@58	@80
Beef tenderloins, No. 2	@47	@65
Rump butts	@16	@26
Flank steaks	@20	@24
Shoulder clods	@16½	@15
Hanging tenderloins	@15	@16
Insides, green, 6@8 lbs	@20½	@16
Outsides, green, 5@6 lbs.	@18	@14¼
Knuckles, green, 5@6 lbs.	@19½	@16½

Beef Products

Brains (per lb.)	@ 8	@ 8
Hearts	@ 9	@12
Tongues	@20	@18
Sweetbreads	@19	@16
Ox-tail, per lb	@10	@10
Fresh tripe, plain	@10	@ 9
Fresh tripe, H. C	@11½	@11½
Livers	@20	@18
Kidneys, per lb	@ 9	@10

Veal

Choice carcass	15 @16	14	@15
Good carcass	13 @14	12	@13
Good saddles	18 @21	16	@18
Good racks	@13	11	@12
Medium racks	10 @11	9	@10

Veal Products

Brains, each	@ 9	@ 9
Sweetbreads	@35	@35
Calf livers	@40	@30

Lamb

Choice lambs	@20	@22
Medium lambs	@18	@20
Choice saddles	@25	@25
Medium saddles	@21	@23
Choice fores	@17	@19
Medium fores	@15	@17
Lamb fries, per lb	@31	@30
Lamb tongues, per lb	@16	@15
Lamb kidneys, per lb	@20	@20

Mutton

Heavy sheep	@ 6	@ 7
Light sheep	@ 8	@10
Heavy saddles	@ 7	@ 9
Light saddles	@10	@13
Heavy fores	@ 5	@ 5
Light fores	@ 7	@ 8
Mutton legs	@11	@15
Mutton loins	@ 9	@11
Mutton stew	@ 5	@ 5½
Sheep tongues, per lb	@12½	@12½
Sheep heads, each	@10	@10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av	@21½	@25
Picnics	@16	@17½
Skinned shoulders	@15½	@17½
Tenderloins	@34	@35
Spare ribs	@11½	@15
Back fat	@ 9	@14
Boston butts	@18	@22
Boneless butts, cellar trim, 2@4	@22	@26
Hocks	@ 8	@11
Tails	@ 8	@12
Neck bones	@ 3½	@ 6
Slip bones	@11	@13
Blade bones	@12	@14
Pigs' feet	@ 4	@ 5
Kidneys, per lb	@ 9	@ 8
Livers	@10	@10
Brains	@ 9	@ 8
Ears	@ 3	@ 6
Snouts	@ 5	@ 7
Heads	@ 7½	@ 8
Chitterlings	@ 5	@ 5½

DRY SALT MEATS

Clear bellies, 14@16 lbs	@12½
Clear bellies, 18@20 lbs	@12
Rib bellies, 25@30 lbs	@11½
Fat backs, 10@12 lbs	@ 8¼
Fat backs, 14@16 lbs	@ 8⅝
Regular plates	@ 9⅝
Jowl butts	@ 8⅝

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	23 @24
Fancy skd. hams, 14@16 lbs., parchment paper	24½@25½
Standard reg. hams, 14@16 lbs., plain	22 @23½
Picnics, 4@8 lbs., short shank, plain	18¾@19¾
Picnics, 4@8 lbs., long shank, plain	17¾@18¾
Fancy bacon, 6@8 lbs., parchment paper	27 @28
Standard bacon, 6@8 lbs., plain	23 @24
No. 1 beef sets, smoked	
Insides, 8@12 lbs	41 @42
Outsides, 5@9 lbs	36 @37
Knuckles, 5@9 lbs	36 @36½
Cooked hams, choice, skin on, fatted	@39
Cooked hams, choice, skinless, fatted	@39
Cooked picnics, skin on, fatted	@28
Cooked picnics, skinned, fatted	@28½

BARRELED PORK AND BEEF

Clear fat back pork, 70- 80 pieces	$17.00
80-100 pieces	16.00
100-125 pieces	15.00
Bean pork	21.50
Brisket pork	24.00
Clear plate pork, 25-35 pieces	17.00
Plate beef	21.00
Extra plate beef	22.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl	$15.75
Lamb tongue, short cut, 200-lb. bbl	65.00
Regular tripe, 200-lb. bbl	16.00
Honeycomb tripe, 200-lb. bbl	22.50
Pocket honeycomb tripe, 200-lb. bbl	26.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 8¼
Special lean pork trimmings 85%	@15½
Extra lean pork trimmings 95%	@17
Pork cheek meat (trimmed)	@12
Pork hearts	@ 7½
Pork livers	@10
Native boneless bull meat (heavy)	@13½
Shank meat	@13½
Boneless chucks	12 @12¼
Beef trimmings	@11
Beef cheeks (trimmed)	@10
Dressed canners, 350 lbs. and up	9¾@10
Dressed cutter cows, 400 lbs. and up	10¼@10½
Dr. bologna bulls, 600 lbs. and up	@10½
Pork tongues, canner trim, S. P	@15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@25¾
Country style sausage, fresh in link	@21
Country style sausage, fresh in bulk	@18½
Country style sausage, smoked	@24
Frankfurters, in sheep casings	@25
Frankfurters, in hog casings	@22
Bologna in beef bungs, choice	@18½
Bologna in beef middles, choice	@18½
Liver sausage in beef rounds	@15½
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@24
Head cheese	@16
New England luncheon specialty	@23
Minced luncheon specialty, choice	@19½
Tongue sausage	@27½
Blood sausage	@17½
Souse	@17
Polish sausage	@23½

DRY SAUSAGE

Cervelat, choice, in hog bungs	@38
Thuringer cervelat	@23
Farmer	@28
Holsteiner	@26
B. C. salami, choice	@35
Milano, salami, choice in hog bungs	@35
B. C. salami, new condition	@22
Frisses, choice, in hog middles	@31
Genoa style salami, choice	@42
Pepperoni	@31
Mortadella, new condition	@20½
Capicola	@44
Italian style hams	@32
Virginia hams	@42½

SAUSAGE IN OIL

Bologna style sausage, in beef rounds— Small tins, 2 to crate	$6.00
Frankfurt style sausage, in sheep casings— Small tins, 2 to crate	7.50
Smoked link sausage, in hog casings— Small tins, 2 to crate	6.75

LARD

Prime steam, cash, Bd. Trade	@8.45n
Prime steam, loose, Bd. Trade	@7.80b
Refined lard, tierces, f.o.b. Chgo	@ .09½
Kettle rend, tierces, f.o.b. Chgo	@ .10⅞
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ .11¼
Neutral, tierces, f.o.b. Chicago	@ .11
Shortening, tierces, c.a.f	@ .10¼

OLEO OIL AND STEARINE

Extra oleo oil	7¾@ 8
Prime No. 2 oleo oil	7 @ 7¼
Prime oleo stearine, edible	5¾@ 6

TALLOWS AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid (f.o.b.)	5¾@ 5½
Prime packers tallow, 3-4% acid	@ 5
No. 1 tallow, 10% f.f.a	@ 4½
Special tallow	4⅝@ 4¾
Choice white grease, all hog	5 @ 5⅛
A-White grease, 4% acid	4⅝@ 4⅝
B-White grease, maximum 5% acid	@ 4½
Yellow grease, 16-20 f.f.a	4¼@ 4¼
Brown grease, 40 f.f.a	3⅞@ 4

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime edible lard oil	10¼
Prime burning oil	9¼
Prime lard oil (Inedible)	8¾
Extra W. S. lard oil	8¼
Extra lard oil	8
Extra No. 1 lard oil	7½
Special No. 1 lard oil	7¼
No. 1 lard oil	7
No. 2 lard oil	6¾
Acidless tallow oil	7¼
20° C. T. neatsfoot oil	14¼
Pure neatsfoot oil	10½
Prime neatsfoot oil	8½
Extra neatsfoot oil	7¾
No. 1 neatsfoot oil	7¼

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	6½@ 6¾
White deodorized, in bbls., f.o.b. Chgo	9¼@ 9½
Yellow, deodorized	9¼@ 9½
Soap stock, 50% f.f.a. f.o.b. mills	1¼@ 1¼
Soybean oil, f.o.b. mills	5 @ 5¼
Corn oil, in tanks, f.o.b. mills	7 @ 7¼
Coconut oil, sellers' tanks, f.o.b. coast	@ 2¾
Refined in bbls., f.o.b. Chicago	@ 8

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@15½
White animal fat margarine, in 1 lb. cartons	@13½
Puff paste (water churned)	@12
(milk churned)	@13

(Continued on page 46.)

PURE VINEGARS
A. P. CALLAHAN & COMPANY
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CHICAGO, ILL.

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Barrelled Pork and Beef

Lard
Cash
Refined
Neutral
Futures

Sausage Materials
Pork Trimmings
Boneless Beef
Dressed Beef for Boning
Pork and Beef Offal
Beef Ham Sets

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THE NATIONAL PROVISIONER
Daily Market Service
37 W. Van Buren St. CHICAGO

Chicago Markets

(Continued from page 44.)

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse stock):	
In 425-lb. bbls., delivered	$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	9.70
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.70
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.50
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.00
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@3.90
Dextrose, in car lots, per cwt.	@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.16
Domestic rounds, 140 pack	@.27
Export rounds, wide	@.36
Export rounds, medium	@.23
Export rounds, narrow	@.38
No. 1 weasands	@.05
No. 2 weasands	@.08
No. 1 bungs	@.11
No. 2 bungs	@.08
Middles, regular	@.35
Middles, select, wide, 2@2½ in.	@.45
Middles, select, extra wide, 2½ in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.65
10-12 in. wide, flat	.55
8-10 in. wide, flat	.35
6- 8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds.	2.15
Narrow, special, per 100 yds.	2.10
Medium, regular	1.55
English, medium	1.35
Wide, per 100 yds.	1.10
Extra wide, per 100 yds.	1.00
Export bungs	.25
Large prime bungs	.20
Medium prime bungs	.12
Small prime bungs	.06
Middles, per set	.18
Stomachs	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole. Per lb.	Ground. Per lb.
Allspice, Prime	16	17½
Resifted	16½	18
Chili Pepper	..	20½
Chili Powder	..	19½
Cloves, Amboyna	26	30
Madagascar	16	19
Zanzibar	18½	21½
Ginger, Jamaica	16½	18½
African	10½	12½
Mace, Fancy Banda	63	68
East India	59	64
E. I. & W. I. Blend	..	59
Mustard Flour, Fancy	..	22½
No. 1	..	15
Nutmeg, Fancy Banda	..	25
East India	..	22
E. I. & W. I. Blend	..	18
Paprika, Extra Fancy	..	27½
Fancy	..	27
Hungarian, Fancy	..	24½
Pepina Sweet Red Pepper	..	26½
Pimiexo (220-lb. bbls.)	..	25½
Pepper, Cayenne	..	26
Red Pepper, No. 1	..	22
Pepper, Black Aleppy	9½	10½
Black Lampong	6½	7½
Black Tellicherry	10	11
White Java Muntok	10½	12
White Singapore	10	11½
White Packers	..	11

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed	9	11
Celery Seed, French	17	20
Cominos Seed	11½	14
Coriander Morocco Bleached	9½	..
Coriander Morocco Natural No. 1	7½	9½
Mustard Seed, Cal. Yellow	9½	12½
American	8½	11½
Marjoram, French	19	22
Oregano	13½	16
Sage, Dalmatian Fancy	8½	10
Dalmatian No. 1	8	9½

New York Market Prices

LIVE CATTLE

Steers, good, 1,527-lb.	$ @ 9.75
Cows, common and medium	6.00@ 7.00
Cows, low cutter to cutter	4.50@ 5.75
Bulls, sausage	6.75@ 7.00
Bulls, cutter to medium	5.00@ 6.50

LIVE CALVES

Vealers, good to choice	$ 9.75@10.50
Vealers, medium to good	8.75@ 9.50
Vealers, cull and common, 60-100-lb.	5.50@ 8.50

LIVE HOGS

Hogs, good to choice, 150-205-lb.	$ @ 9.30

LIVE LAMBS

Lambs, spring, good and choice	$10.00@10.35
Lambs, common	@ 8.25
Ewes, cull to good, shorn	2.00@ 4.00

DRESSED BEEF

City Dressed.

Choice, native, heavy	17 @18
Choice, native, light	17 @17½
Native, common to fair	15½ @16½

Western Dressed Beef.

Native steers, 600@800 lbs.	16½ @17½
Native choice yearlings, 440@600 lbs.	16 @17
Good to choice heifers	15½ @16½
Good to choice cows	13½ @14½
Common to fair cows	11 @13
Fresh bologna bulls	12 @13

BEEF CUTS

	Western.	City.
No. 1 ribs	23 @26	24 @28
No. 2 ribs	20 @22	21 @23
No. 3 ribs	16 @18	18 @20
No. 1 loins	40 @48	44 @50
No. 2 loins	30 @40	36 @42
No. 3 loins	20 @25	30 @34
No. 1 hinds and ribs	19 @20	19½ @25
No. 2 hinds and ribs	17½ @18½	18½ @19
No. 1 rounds	@16	16 @17
No. 2 rounds	@15½	15 @15½
No. 3 rounds	@14	@14½
No. 1 chucks	15 @16	@16
No. 2 chucks	@14	@15
No. 3 chucks	@13	@14
Bolognas	13	@14
Rolls, reg. 6@8 lbs. av.	23	@25
Rolls, reg. 4@6 lbs. av.	18	@20
Tenderloins, 4@6 lbs. av.	50	@60
Tenderloins, 5@6 lbs. av.	50	@60
Shoulder clods	16	@18

DRESSED VEAL

Good	14½ @15½
Medium	13½ @14½
Common	12½ @13½

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	19½ @20½
Genuine spring lambs, medium	18½ @19½
Winter lambs, good	16 @17
Winter lambs, heavy	15 @16
Winter lambs, medium	14 @15
Sheep, good	9½ @11
Sheep, medium	8 @ 9½

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in)	$13.25@13.50

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@20
Pork tenderloins, fresh	@34
Pork tenderloins, frozen	@31
Shoulders, Western, 10@12 lbs. av.	@16
Butts, boneless, Western	@27
Butts, regular, Western	@18
Hams, Western, fresh, 10@12 lbs. av.	@21
Picnic hams, West. fresh, 6@8 lbs. av.	@15
Pork trimmings, extra lean	@18
Pork trimmings, regular 50% lean	@12
Spareribs	@13

SMOKED MEATS

Regular hams, 8@10 lbs. av.	26 @27
Regular hams, 10@12 lbs. av.	25 @26
Regular hams, 12@14 lbs. av.	24 @25
Skinned hams, 10@12 lbs. av.	26 @27
Skinned hams, 12@14 lbs. av.	25 @26
Skinned hams, 16@18 lbs. av.	24½ @25
Skinned hams, 18@20 lbs. av.	24 @24½
Picnics, 4@6 lbs. av.	20 @21
Picnics, 6@8 lbs. av.	19 @20
City pickled bellies, 8@12 lbs. av.	21½ @22½
Bacon, boneless, Western	27 @28
Bacon, boneless, city	26 @27
Rollettes, 8@10 lbs. av.	22 @22½
Beef tongue, light	@23
Beef tongue, heavy	@24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	30c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	12c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	14c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	$ 1.25 per cwt.
Breast Fat	2.00 per cwt.
Edible Suet	3.00 per cwt.
Inedible Suet	2.50 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	11	1.75	1.95	2.00	2.25
Prime No. 2 veals	10	1.55	1.75	1.80	1.95
Buttermilk No. 1	8	1.45	1.65	1.70	
Buttermilk No. 2	7	1.30	1.50	1.55	
Branded gruby	5	.65	.90	.95	1.10
Number 3	5	.65	.90	.95	1.10

BONES AND HOOFS

	Per ton.
Round shins, heavy, delivered basis	$67.50@72.50
light, delivered basis	57.50@62.50
Flat shins, heavy, delivered basis	55.00@60.00
light, delivered basis	50.00@55.00
Thighs, blades and buttocks	47.50@52.50
White hoofs	60.00@65.00
Black and striped hoofs	35.00@40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@25¼	@26
Creamery (90-91 score)	23 @24	24¼ @25½
Creamery firsts (88-90 score)	23¼ @24	23¾ @24¾

EGGS.

Extra firsts	20 @20¼	.....
Firsts, fresh	19½ @20	@20¾
Standards	.....	@22½

LIVE POULTRY.

Fowls	10 @18	17	@21
Springs	18½ @19½		@19
Broilers	15 @18½	17	@22
Old Roosters	13 @13½	14	@15
Ducks	10 @14		@11
Geese	8 @11		@10
Turkeys	14 @18		@20

DRESSED POULTRY.

Chickens, 36-42, frozen	@21½	.....
Chickens, 43 & up, frozen	22 @30½	.....
Fowls, 31-47, fresh	20 @21½	21 @22½
48-59, fresh	@22	@23
60 and up, fresh	21½ @22	22 @23

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, June 9:

	June 3.	4.	6.	7.	8.	9.
Chicago	25¼	25	24½	24	24¼	24½-24¾
New York	25¾	25½	25¼	24¾	25	25
Boston	26	26	25¾	25¼	25½	25½
Philadelphia	26	26	25½	25	25¼	25¼
San Francisco	26	26	26	26	26	26

Wholesale prices carlots—fresh centralized—90 score at Chicago:

24-24¼ 24 23¾ 23½ 24 24¼

Receipts of butter by cities (lb.—Gross Wt.):

	This week.	Last week.	Since January 1. 1938.	1937.
Chicago	5,834,210	5,298,448	114,136,817	98,570,305
New York	5,468,045	4,972,875	121,242,922	100,906,629
Boston	1,603,207	1,328,255	38,112,859	35,420,044
Phila.	1,604,298	1,313,414	34,406,603	33,315,260
Total	14,509,760	12,912,992	307,896,201	268,212,238

Cold storage movement (lbs.—Net Wt.):

	In June 9.	Out June 9.	On hand June 10.	Same day last year.
Chicago	762,257	173,597	22,347,379	9,246,159
New York	436,210	102,810	7,639,053	3,261,552
Boston	104,360	20,914	2,251,406	1,439,275
Phila.	107,870	22,340	2,729,834	1,384,877
Total	1,410,697	319,661	34,967,672	15,331,863

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Classified ADVERTISEMENTS

Advertisements on this page, $3.00 an inch for each insertion. Position Wanted, special rate, $2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Salesmen

Wanted, salesmen to carry line of sausage casings as a side line. South or southwest preferable. W-275, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Casing Foreman

High-grade medium sized eastern packing house wants good, working casing foreman with general experience, beef, lambs, calves, and hogs. W-257, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Position Wanted

Pork Operations Foreman

Now available, capable pork operations foreman—several years experience large packing plant, curing meats, dressing veal, boning beef and lamb, also hog killing and cutting operations. Suitable age, large stature, excellent health, dependable, sober, married. W-269, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant Superintendent

General plant superintendent with years of practical operating experience in beef or pork, killing, cutting, processing, manufacturing, etc. Can handle labor efficiently and get results. Can keep production costs at minimum throughout plant and produce quality products. References. W-273, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausage Foreman

Now available, Chicago man who seeks connections in Chicago or vicinity. Can make all brands of sausages and specialties, ham, bacon, boiled ham, loaf goods, etc. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Now available, sausage foreman with many years' practical experience manufacturing all kinds of sausage and meat specialties. Can manage sausage department on profitable basis, large or medium production. Understands costs and yields and expert in handling help. Willing to leave Chicago. W-265, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Casing Foreman

Expert casing man seeks position with reliable firm. Over 20 years' experience handling hog, sheep and beef casings including cleaning and processing. Willing to leave Chicago. Married. A-1 references. W-264, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausagemaker

Steady position wanted by all-around experienced sausagemaker, able to produce a full line of sausages, meat loaves and smoked goods. West or Pacific Coast preferred. W-276, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Sausage Casing Business

For sale, on account of death, good going sausage casing business, including New Zealand and Australian contracts. Excellent opportunity for one who knows this business. For further information write to W-272, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Crusher, Melter, Refrig. Truck

For sale, used rendering plant equipment consisting of: 1 Allbright-Nell melter, 4½ x 10; 1 M & M hog bone crusher. Also one refrigerated 1½-ton truck, all in good condition. Alderfer Bologna Mfg. Co., Harleysville, Penna.

Ham Containers

For sale, 61 new Gleason 1-lb. Baby Praeger ham containers for 8/10 boned and fatted ham. FS-271, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Hoists and Droppers

For sale, 2 latest type geared beef hoists, motor-driven with A.C. motors; 2 droppers for dressing beds. A-1 condition. Practically new. FS-274, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Frick Ice Machine

For sale, ice machine, Frick, 24-ton capacity, direct-connected to 10 in. x 10 in. steam engine. Price reduced to $1,000. Brine pump for this machine, price reduced to $50. Used but in good condition. For full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Dry Rendering Mchy. for Sale

For sale, 500-ton crackling press with quick-lifting cylinders and pump, Hydraulic Press Mfg. Co. make; two 5 x 8 horizontal cookers; one bone crusher. All A-1 condition. Reasonable. FS-259. THE NATIONAL PROVISIONER, 300 Madison Avenue, New York City.

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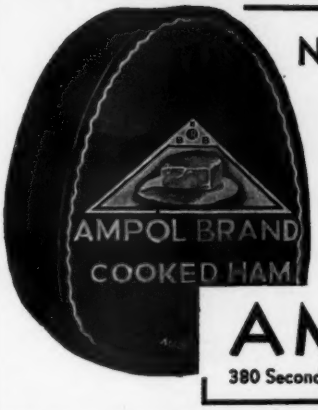
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No. 378 OFFAL COOLER PAN TRUCK



No. 348 OFFAL COOLER PAN RACK



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